RAFFAELLO BARBARESI

CHIANTI è

art

nature

wine

villages

farms

history

hotels

squares

oil

landscape

cuisine

castles

crafts

restaurants

markets

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Foreword

Speed is lethal, killing thousands on the roads each year, but it is also immoral as it annihilates the opportunities for discovery that every trip should provide.

Racing from one place to the next saves time and gives us a sense of importance. It is a shame that as we flash by, we only read the place names, without paying due attention to the places themselves.

Since today we travel widely, we assume that we know all there is to know, and that there is nothing further to be discovered. As we are mainly 'motorway users', we often behave like those described by Elias Canetti, 'they drive through the landscapes



of their souls and since they only stop to fill up at petrol stations, assume that there is nothing else beyond'.

Our aim is to provide the reader-traveller with interesting information that will encourage him to pause in front of a beautiful view, a restaurant table, an isolated chapel, a flock of sheep, or over a drink at some bar. After all, Goethe described a certain slice of Italy precisely because he was travelling by coach.

I therefore invite the reader to take the time to understand Chianti.

Raffaello Barbaresi



How to Use this Guide.



Chianti, far from motorway exits, airports, railways and the sea, is part of that 'lesser' Italy, sought after by travellers from all over the world (many of whom live in the area), and hidden from the migrations of summer holidaymakers.

Our aim in describing the Chianti Classico region and its immediate environs, is ambitious: to provide not only a guide, but also a MANUAL that, first and foremost, encourages the reader-traveller to take more time and enjoy the discoveries that every trip should provide.

A series of brief introductory chapters, dealing with the history, art, food, wine and landscape of the region, is followed by descriptions of the **TOWNS AND VILLAGES** in Chianti Classico, divided according to their Communes. Descriptions in this part dwell on curious facts, anecdotes and current affairs. Furthermore, where appropriate, **Historical-Environmental Interest** (ranging from 1 to 4) is awarded for the places that deserve particular attention or that should not be missed.

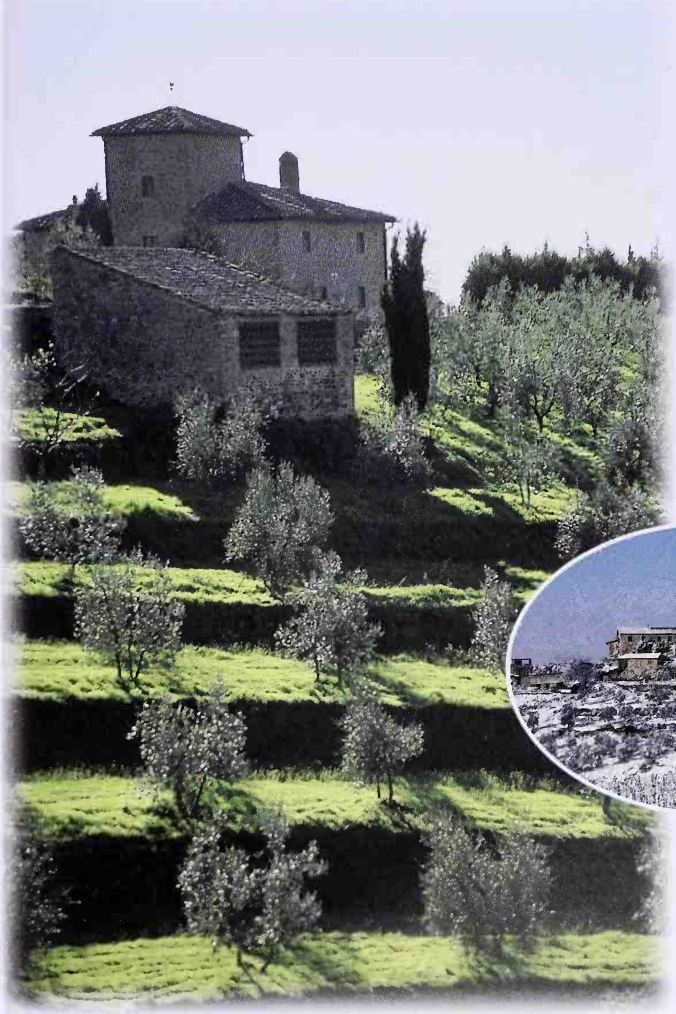
Lastly, **PRACTICAL INFORMATION** is listed: farms, hotels, wine shops, farm holiday rentals, craft shops, restaurants, local festivals and bars.

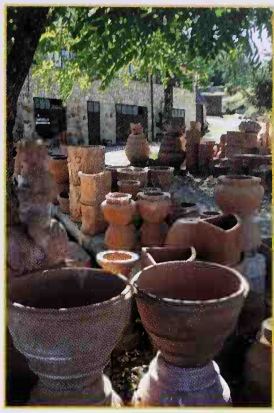


In compiling the list we have favoured the places and events that best reflect the 'Chianti environment', without, however, leaving aside some examples of modern tourism.

Where possible, we have ordered hotels and restaurants according to **Hospitality Merit** (green symbols from 1 to 4) for the former, and **Gastronomic Merit** (yellow symbols from 1 to 4) for the latter. We have not commented on the price-quality ratio or on the quality of the service.

FURTHER INFORMATION is often added, providing information of cultural, environmental and tourist interest.







SYMBOLS.

Highest Hospitality Merit

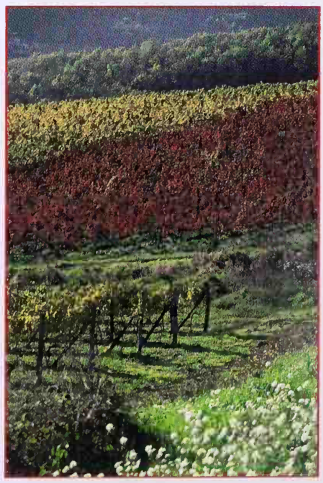
Highest Gastronomic Merit

Highest Historical-Environmental Interest

WHERE TO STAY

WHERE TO EAT

WHAT TO BUY





Wine and Landscape.

Only a few years ago Chianti was internationally famous mainly for its wine, whereas its countryside is now also renowned throughout the world.
Initially this 'change' was principally a result of the élite foreign tourism, attracted by the art and local traditions, and appreciative of the landscape that remains uncontaminated by urban development.
Recently, Italians have also started to appreciate the countryside and to discover ever-greater areas of that 'lesser' Italy, as rich in history and culture as it is far from the overcrowded beaches in summer.



Vineyards in Chianti Classico.



Wine has been produced in this region for centuries: the Etruscans introduced the vine, as details on Attic vases dating to the Sixth century B.C., found near Castellina in Chianti, clearly show.
There is also precise documentary evidence of wine cultivation in the area: a document dated 12 March 1082, for example, reveals that there were extensive vineyards around Villa Cerna, and a short treatise in the Badia a Passignano archives, dated 11 February 1318, speaks of 'the practice of spreading manure' and gives advice on wine making. A more recent Grand Ducal notice of 27 September 1716, delimits the 'production area of Chianti wine', the earliest example in the world, by two hundred years, of clear restrictions imposed on a production area.

Left: sixth-century B.C. Etruscan vase found near Castellina in Chianti.

Below: bottles of the best vintages laid down in cellars.

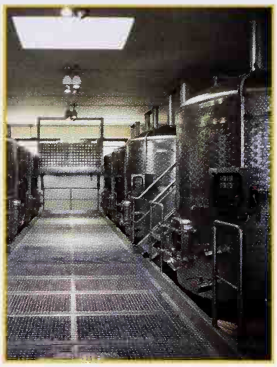


3 November 1691
Francesco Redi, promoter of the 'Accademia del Cimento', writes *Il Bacco in Toscana*.
'Good Chianti relieves the heart of all worries and sadness'.

1991 grape harvest

The conditions for wine cultivation in the area are so favourable that the American journalist, oenologist and wine historian, Burton Anderson, states not only that, 'Chianti is by far the most Italian wine, but also that it is the most well-known wine in the world, more so than Champagne or Bordeaux'.

Today in the heart of Chianti (that is in the 70,000 hectares that make up Chianti Classico), so many varieties of wine are produced that there are no fewer than one thousand labels.



Wood and steel: tradition and technology coexist in the most advanced wine making.



It is therefore not surprising that with its 8,000 hectares of vineyards, Chianti beats any other Italian DOC or DOCG wine (Denomination of controlled origin and Denomination of guaranteed controlled origin, respectively) in terms of quantity and market diffusion. Over the last 15 years the situation has changed notably, particularly the vinification techniques. One only need visit a cellar to realise that alongside traditional wood, steel is ever more widely used. However, as mentioned above, Chianti is not only a wine-producing region. This is immediately striking as one travels along its roads (particularly its dirt tracks). The Romanesque churches, hamlets and castles still bear witness to the area's history and culture. The region's stone buildings, both grand and modest, are among the area's most typical characteristics. The narrow hamlet streets open into asymmetrical squares surrounded by houses with irregular-shaped windows, terracotta arches, loggias and doors framed with *pietra serena* jambs.

5 June 1981

Bonechi publishes Raymond Flower's *Chianti. storia e cultura* (Chianti. History and Culture).

'I think Chianti has always been a painter's land, because no words found in a dictionary can do it justice'.



Meleto castle near Gaiole in Chianti.

This is the so-called medieval spontaneous architecture that still enraptures us today.

The countryside is still largely uncontaminated, with broom alternating with lavender, and the dense woods only interrupted by vineyards and olive groves. At sunset, unusual vistas open up and the eye travels beyond the crests of the hills.

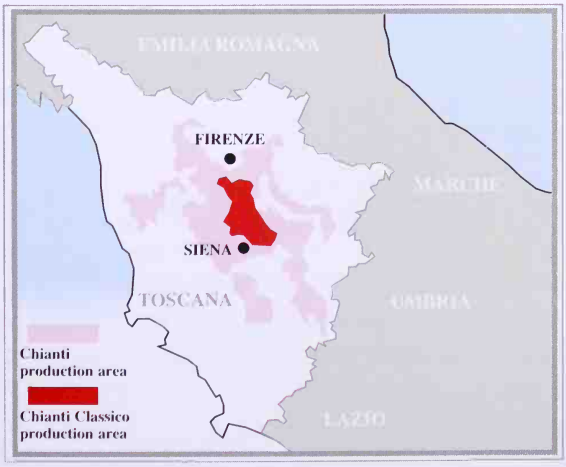
The Uniqueness of Chianti.

'Chianti: a vast, mountainous, wooded region, famous for its wines and healthy climate, and even more renowned for its geographical position at the centre of Grand Ducal Tuscany. Five streams begin in the Chianti Mountains, flowing in three different directions to form the same number of valleys. Lastly, the lands of five different ancient diocese meet in Chianti: Arezzo, Siena, Volterra, Florence and Fiesole'.

Thus wrote Emanuele Repetti in his famous 'Dizionario fisico e storico del Granducato di Toscana' (Physical and Historical Dictionary of the Grand Duchy of Tuscany) of 1833. The question of marking out the Chianti region is complicated by ancient traditions and legends. History relates, for example, that during the Thirteenth century, the Florentines and Sienese decided to end the battle for predomination over Chianti by an unusual strategy: the meeting point of two horsemen who set out at cock crow respectively from Florence and Siena, would mark the boundary of each city's territory. However, the Florentine's black cockerel (Gallo Nero), which had not been fed, crowed much earlier than its Sienese rival, giving the rider time to cover more land and thus *'put the district under Florence's control'*.
However, leaving the geographical area aside and turning to the wine, matters are more complicated since there is more than one 'Chianti'.

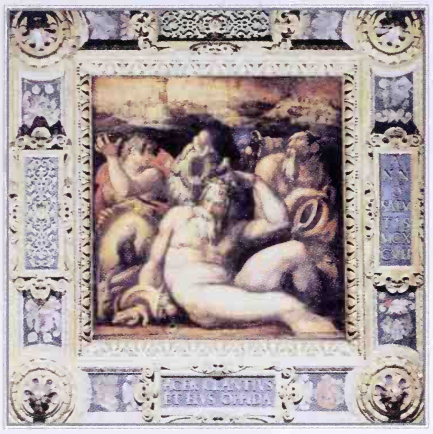


Gallo Nero (black cockerel) designed at the end of the Nineteenth century. The first Gallo Nero in history appeared in Giorgio Vasari's 'Allegory of Chianti'



The areas in Tuscany where Chianti wine is produced (in pink) and Chianti Classico production areas (in red).

A law of 1932 stipulated that the Chianti Classico wine-producing region covered an area of 70,000 hectares in the provinces of Florence and Siena, including the entire communes of Castellina in Chianti, Gaiole in Chianti, Greve in Chianti, Radda in Chianti, and parts of the communes of S. Casciano Val di Pesa, Barberino Val d'Elsa, Tavarnelle Val di Pesa and Castelnuovo Berardenga, as well as a small part of the commune of Poggibonsi. These boundaries are more or less the same as those laid out in the Grand Ducal notice of 1716, the year in which for the first time in winemaking history, a legal document stipulated the boundaries of a production area. Further sub-categories were created in 1967, with seven areas in Tuscany 'qualifying' for the production of Chianti wine: Chianti Classico, Montalbano, Colli Fiorentini, Colli Senesi, Colli Aretini, Colline Pisane and Colline Pistoiesi.



'Allegory of Chianti' by Giorgio Vasari.

How many Chiantis does this mean there are? It is easy to demonstrate that there is only one Chianti.

The term 'Chianti' first appeared in a parchment document of 790, sanctioning the donation of land 'in Chianti cum integro salingo' at the S. Bartolomeo Monastery in Recavata.

The decisive Chianti document is dated 13 May 1332: it states that the Chianti Federation's land is divided between the three towns of Radda, Gaiole and Castellina (fuelling the parochial claim, still mooted to this day, that real Chianti is only produced here).



The snow-covered peaks of Pratomagno from Monte San Michele

The question can be settled by turning, once again, to Repetti, an expert in Tuscan history. He maintains that in the mid Thirteenth century the term 'Chianti' merely referred to the hills between Badiaccia and Monte Luco (now marked on maps as the 'Monti del Chianti'). Therefore Chianti and Chianti Classico are one and the same thing, since the former refers to the region's history and the latter to its wine. Only a semantic purist would embroider upon this.

Foreigners in Chianti.



In the 1950's, following rural depopulation (caused by the crisis in métayer farming and the job opportunities for the younger gener ations in cities and industry), Chianti was dotted with abandoned, small country farms, often isolated from the larger towns, which were largely uninhabited. The simple farmhouses, period hamlets made up of a small number of houses grouped around a church, tower-houses built for defensive purposes, and small farming villages (all widely differing in terms of shape, size and building materials), were available to the first 'discoverers' of Chianti, most of whom were foreigners, in the immediate post-war years. All the properties, however, were similar in that they can be described as the children or grandchildren of 'spontaneous medieval architecture': they expanded and were changed throughout the centuries according to the needs of the times. Over the last forty years almost all these buildings of medieval origin, many of which were either falling down or total ruins, have been bought by 'the new Chiantigiani', fatally attracted by the beauty of the landscape, the mild climate, the cuisine and the wine.



The new owners, initially mainly foreigners, but soon followed by Italians as well, can be type cast. The English are predominantly retired officers, aristocrats, artists, bankers and journalists. The Swiss followed in droves in the footsteps of Margherita Scotoni, who transformed an eleventh-century hamlet into an exclusive country hotel. The later Dutch invasion began initially at 'Mandorlo' (Castellina in Chianti) and spread from there, with families buying properties guaranteeing privacy. Belgians, Americans and above all Germans followed.



The Germans, who from the 1960's have made up the largest foreign community, differ from other nationalities in their diverse relationship with the countryside: they tend to cultivate vineyards and olive groves, attempting in many cases to introduce alternative varieties and farming methods.



5 September 1968

From the New York Herald Tribune: *'In Europe today converted farmhouses in Chianti are very fashionable, and not merely for holidays'.*

Foreigners in Chianti, however, have much in common, not least their often-successful attempts at learning Italian (or rather Tuscan) and they also take part in local social life. One only need look at the audience at concerts, exhibitions and village fairs to realise this.

Italians tend, in the main, to be from large cities, fleeing from urban freneticism and stress. They too have restored abandoned farmhouses, which would otherwise have fallen into complete ruin.

The new settlers in Chianti appear to have produced positive results. The restoration of country houses is almost always in keeping with the landscape and the features of the original buildings have been kept: irregular windows have been retained, arches have not been touched and the right building materials have been used (terracotta, pietra serena, wrought iron and chestnut beams).



Thus to date all (or almost all) has gone well, thanks as well to the far-sightedness of the local administrations, which (bar a few notable excetions) have aimed at 'safeguarding' the environment.



History of Roads.

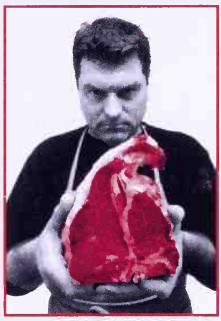
The 'Chiantigiana' road, the SS 222, which links Florence and Siena, is without doubt the road most used by tourists with their own transport.
It is little-known, however, that the stretch between Castellina in Chianti and Siena follows an old Roman (or perhaps even Etruscan) road, which was later incorporated into the Medieval road system that connected the Elsa and Arbia valleys for over 300 years.
As can be seen in the map, in the Middle Ages the 'Chiantigiana' (then known as the Via Senese) did not pass through Greve or Panzano, but further to the West through S. Casciano and S. Donato in Poggio.
The most famous of these Medieval roads was undoubtedly the 'Francigena', not least since for centuries it was the road most frequently taken by Northern European pilgrims on their way to Rome. Crossing the Alps in Val d'Aosta, this very long road crossed the Apennines at the Cisa Pass (then Monte Bardone) and arrived in Papal Rome after passing through the territories of Lucca and Siena.



Traditional Cuisine.



Hams produced by Falorni (Greve in Chianti).



Florentine steak at Cecchini's (Panzano in Chianti).

10 January 1984

Bino Sanminiatelli, journalist and signatory of Marinetti's 'Manifesto futurista', dies in Greve in Chianti.

"The smell of country cooking, the taste of a broad bean, of a crust of homemade bread, the fragrance of a bunch of calamint have a quality which speaks more to the intellect than the senses". (Excerpt from one of his writings).

Tuscans have always relied on excellent ingredients: quality products are still widely available whereas they have disappeared in many other regions.
In the past, each village had its own recipes and local dishes, not found elsewhere.
The majority of dishes are uncomplicated since they rely on the intrinsic quality of fresh vegetables, extra virgin olive oil, herbs and excellent meat and game.
All vintages and types of wine combine well with Tuscan cuisine.



Seven traditional dishes are described below.
Bruschetta. Slices of Tuscan bread toasted over the fire, then rubbed with fresh garlic and drizzled with extra virgin olive oil.
Crostini. Slices of bread dipped in chicken broth then spread with chicken liver paté seasoned with capers and anchovies.
Ribollita. A thick soup made from carrots, black cabbage, beans, celery, potatoes, chicory and herbs, to which chunks of bread are added.
Panzanella. Stale dried bread (soaked in water then squeezed) added to chopped onion, cucumber, basil, tomatoes and other vegetables. Dressed with extra virgin olive oil.
Florentine Steak. Thick slice of loin (preferably the ever more rare Chianina breed), grilled over embers so that the inside of the steak is red, enclosed by a crunchy outer layer.
Porchetta. Roast suckling pig seasoned with garlic, fennel, salt and pepper. It is sliced while hot and eaten, usually cold, in sandwiches.
Pecorino. The best is made in the clay hills around Siena. Sweet and soft when young, it becomes firmer and stronger with age.
Wine. When young and fresh, Chianti is drunk with entrées, soups, pasta and omelettes. When aged for from two to five years it accompanies poultry, veal, grilled meats and cheese. Older vintages combine well with roasts, game and stews.

Arts, Crafts and Nature.

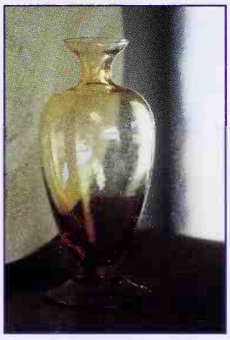
It is not fortuitous that cultivated people consider Tuscany to be among the richest regions in Europe in terms of art, history, civilisation and environmental resources.



Silver.

The almost perfectly conserved squares and cathedrals of its towns reflect Medieval and Renaissance values. The Romanesque and Gothic styles prevail. The villages and hamlets, veritable studies in the use of stone and terracotta, are not only beautiful but also wonderful places to live.

Tuscan artists produced works of art that influenced the course of the history of art and humanity. One only need think of the exceptional list of painters, sculptors, architects, goldsmiths, poets, writers and chroniclers from Florence alone, not to mention the Tuscan landscape, which changes rapidly producing continual contrasts, variations and colours. In this prevalently gentle, hilly landscape, which however has harsh areas, there are a myriad of microclimates.



Glass.

Variety is not only a feature of the landscape but also of the history of local institutions, which have been jealously guarded over the centuries, even causing wars.



La ceramica
Ceramics.

The delicately-balanced nature of Tuscany has obviously affected the mores and customs of the people who have lived and worked here. Even today carpenters, artisan glass workshops, ceramics makers, wood carvers and leather workshops are influenced by the past, simply because the past is ever present in this region.

Techniques have changed somewhat, but the DNA of these artists has remained unchanged. It is therefore tempting to suggest that these artists are the latest heirs to an artisan tradition.

It is always exciting to visit these workshops: a little like entering a paradise for the curious. The innumerable objects that are made are often for everyday use (often linked to wine), but fashion accessories are also produced. Whatever their purpose and whatever they may represent, these objects are the synthesis of the culture of this region.



Wood.



Radda in Chianti.

Albola
Badiaccia a Montemuro
Castelvecchi
Montanino
Montemaggio
Monterinaldi
Montevertine
Pieve di S. Maria Novella
Podere Terreno
Vescine
Volpaia

Aerial view of Radda in Chianti.

Radda in Chianti

Siena 32 km. **Florence** 48 km. Altitude 535 m.
Dialling Code 0577.
From North: Firenze Certosa exit on A1 motorway, then 'superstrada' to Siena and exit at S. Donato. From South: Valdarno exit on A1 motorway.
Tourist board 738494 - E-mail proradda@chiantinet.it
Carabinieri 738002. Emergency doctor service 738339. Commune 738003. Post Office 738616. Monte dei Paschi di Siena Bank 738015. Banca Toscana Bank 738144.
Self service petrol station.



1930's Touring Club sign.

The concentric rings of streets and narrow lanes opening into small squares still give the idea of a Medieval Chianti hamlet. The houses, rebuilt many times, became grander over time. Of the fortifications, a few walkways and stretches of wall can still be seen.

In the oldest extant document found to date, Emperor Ottone III granted possession of Radda to the Badia Fiorentina on11 January 1002.

Radda castle, the fief of the Guidi Counts, later passed permanently into the hands of the Florentines. This provoked a reaction from the Sienese, when in 1230 the castle was occupied by Charles d'Anjou's army.

When, in the early years of the Fourteenth century, the Chianti Federation was established, Radda first became the capital of one of the three component areas, and later of the whole Federation, as well as the seat of the 'podestà'.



Coats of arms, Palazzo Pretorio

These events, documented in the 1415 Statute, led to the building of the **Palazzo Pretorio** (now the Commune), which houses a large archive of documents dating from as early as the Fifteenth century. The sixteenth-century, Florentine school fresco on the first floor is worthy of note.

After the fall of Siena in 1555, Radda no longer served any military purpose and fell into rapid decline. In Grand Duke Pietro Leopoldo's inventory of 1773, the village is described as 'a castle in disrepair, falling down and with no inhabitants'.

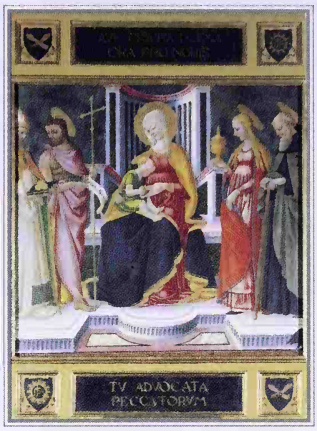


A tower in the town walls.

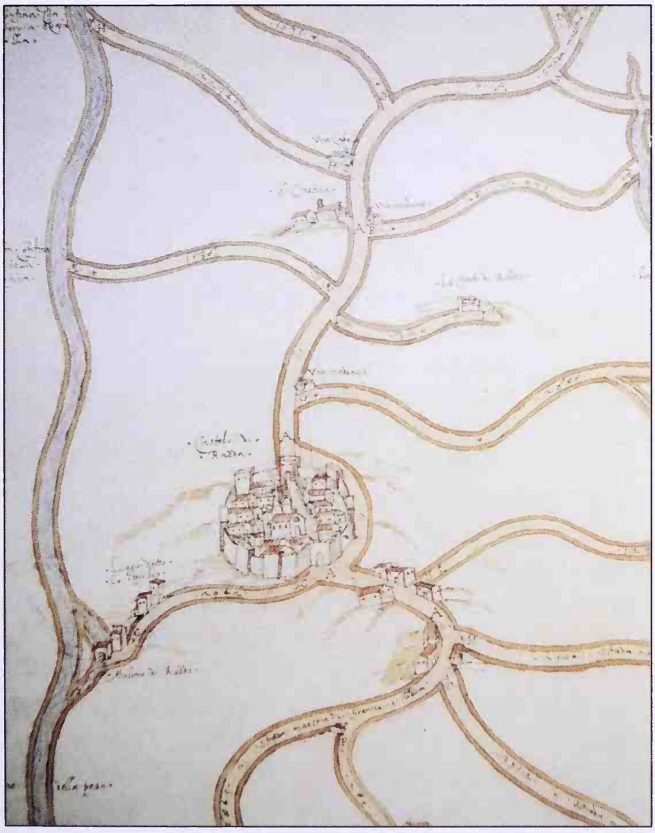
Opposite Palazzo Pretorio, at the top of the steps leading from the pretty little square with its fountain, lies the Church of S. Niccolò, which was rebuilt in 1926 and retains little of its original Medieval decoration.

Not far from the historic centre lies the Franciscan church and convent complex of **S. Maria in Prato**, founded at the beginning of the Eighteenth century on a pre-existing fifteenth-century oratory. The church, which houses a noteworthy panel by Neri di Bicci of 1474, has remained unchanged, whereas the convent is under restoration as part of a cultural project sponsored by the 'Foundation for the Safeguarding of Chianti Classico'.

The whole of the Radda commune lies within the Chianti Classic region.



S. Maria in Prato houses the 'Madonna and Child with Saints' by Neri di Bicci



Radda, as shown in one of the fourteenth-century 'Maps of the Guelph Captains'

21 March 1472

The date Radda's weekly market was set up. Every Friday 'grain, fodder, livestock of every description and other things are sold'.

14 February 1526

Francesco Ferrucci was appointed 'podestà' of Radda. Four years later, during Florence's siege, he was killed by the Imperialists.

WHERE TO STAY

The four star **Relais Fattoria Vignale** hotel is in a beautifully restored eighteenth-century villa on the edge of the historic centre of Radda (Via Pianigiani). There are approximately forty bedrooms and suites, all with en suite bathrooms and air conditioning; those giving onto the back of the hotel, look over the garden and enjoy good views. Heated swimming pool. Conference room. Bar. Car park. Closed from the beginning of December to mid March. **The Taverna**, reached from the side of the hotel, is an elegant restaurant with a terrace enjoying beautiful views. The wine list includes a good selection of the Fattoria Vignale's wines. Closed on Wednesdays.

12 July 1773

Pietro Leopoldo, Grand Duke of Tuscany, stayed in Radda during his visit to Chianti. He described the Falconi family, owners of Fattoria Vignale, as 'sending their wine to England, giving much work to the poor, farming well and buying'. This is the first dated document concerning the estate.

The Enoteca (wine shop), next to the hotel sitting rooms (with fireplaces), sells wines produced by the Fattoria Vignale, as well as the finest Tuscan red and white wines, Chianti Classico, grappa, extra virgin olive oil, vinegar and other estate produce. Vignale wines include four Chianti Classico labels, three Riserva wines and one white wine.

Owners:
Fattoria Vignale S.p.a.
Tel. 738300 - Fax 738592
E-mail: vignale@vignale.it - Internet site: www.vignale.it

4 October 1984

The Centre for Historic Studies in Chianti is opened at Fattoria Vignale, Radda in Chianti.

Palazzo Leopoldo, a recently opened four star hotel in a grand building in Radda, is named after Leopoldo II of Tuscany, who stayed here in 1837. In the historic centre (Via Roma), the hotel has rooms, suites and flats. Period furniture and a high level of comfort. Breakfast is served on the terrace or in the eighteenth-century kitchen. Closed in December and January. Direct access to the restaurant below in Via XX Settembre.
The hotel also has a health club, reached from the street (Tel. 735607).
Owners: Rossinelli family – Tel. 735605 – Fax 738031
E-mail: leopoldo@chiantinet.it
Internet site: www.palazzoleopoldo.it

Le Vigne in La Villa offers mainly Tuscan cuisine. You can eat either in the dining room on the ground floor of this restored farmhouse or outside in summer. Car park.
Open all week in the summer. Tel. 738640 - Fax 738809.

Hotel le Vigne has recently opened in a nearby building. Eight rooms. Swimming pool. Car park. Tel. and Fax 738124
E-mail: info@lodgingchianti.it
Internet site: www.lodgingchianti.it

Le Selvole is in the hamlet of the same name 3 kms outside Radda in Chianti, off the road leading to Cavriglia Park. There are six flats in a large building. Swimming pool. Car park. Tel. and Fax 738070 – E-mail: selvole@chiantinet.it

WHERE TO EAT

Vignale restaurant (Via XX Settembre), 200 m from Vignale hotel, needs no introduction: fine cuisine and an excellent wine list. Good service in elegant surroundings. Seating for approximately fifty, all inside. Booking is recommended.
Closed in winter. Closed on Thursdays.
Owners: Fattoria Vignale S.p.a. - Tel. and Fax 738094
Internet site www.vignale.it



The restaurant is named **Al Chiasso dei Portici** since it is on the lane (Chiasso) that leads down from Via Roma to the Medieval porticoes (Portici). It has recently been transformed from a simple trattoria, serving only a few dishes, into an elegant restaurant. Predominantly Tuscan cuisine with some more innovative dishes. Excellent, home-made desserts. Only thirty diners at each sitting - either inside or out. Closed on Tuesdays.
Tel. and Fax 738774 – E-mail: chiassodeiportici@tin.it
Internet site: www.italtine.com/chiassodeiportici



Il Girarrosto – Da Piero is an old trattoria that has survived successive refurbishments and conversions. Genuine, simple Tuscan cuisine. Closed on Wednesdays.
Tel. 738010

Da Michele (Viale XI Febbraio). Pizza restaurant with other dishes on the menu. Closed on Mondays. Tel. 738491
Fax 738784.

Pizza Pie (Via XX Settembre), is not a traditional pizzeria: it serves gigantic pizzas. Tel. 738758.

La Perla del Palazzo
(Chiasso dei Portici 8).
This is the lastest addition to restaurants in Radda. You eat in the eighteenth-century cellars of Palazzo Leoplodo (45 places) or in the garden below (30 places). You can choose between a set Tuscan menu and a more innovative daily menu. Closed on Wednesdays.
Owners: Rossinelli family – Tel. 739270 – Fax 735640
E-mail: amenca@inwind.it
Internet site: www.laperladelpalazzo.com

Palaces and Cellars

The La Perla del Palazzo restaurant is in part of the cellars. The recent restoration work revealed that at least three of the lower storeys of Palazzo Leopoldo (including the upper floor where the restaurant is situated), were used as cellars, store rooms and walkways. This discovery is surprising since this building is not a classic (eighteenth-century) Chianti farm, which generally had spacious cellars as a result of the agricultural innovations introduced by the various Grand Dukes of Tuscany. It should be noted that even the large palaces in towns, although embracing the new Renaissance style, continued to keep cellar areas, which were almost invariably Medieval in origin. Among the most representative examples in the Sienese area of Chianti are Palazzo Squarcialupi in Castellina and Palazzo Leopoldo in Radda.

WHAT TO BUY

Casa Porciatti is one of the oldest artisan salt pork butchers. Take note of the sign by the shop entrance giving the homemade specialities of the day. Do not miss the Casa's wine shop in the maze of nearby Medieval lanes.
Piazza IV Novembre 1. Tel. 738055 – Fax 738234
E-mail: info@casaporciatti.it
Internet site: www.casaporciatti.it



Campo al Sole terracotta. Near the village of La Croce. Handmade terracotta. Tel. 738040
Fax 738030 – E-mail: campoalsole@chiantinet.it

Decori Nel Tempo, Viale Matteotti 1. Decorative items, Tuscan painting, household furnishings. Tel. and Fax 738158.

CERAMICHE RAMPINI

A few kilometres from Radda, along the road leading down to Gaiole is **Ceramiche Rampini,** a kind of ceramics workshop-museum where everything is handmade: from the design and shape of the clay, to the first firing, enamelling, re-firing, and the hand-painted decoration. Open all year. Tel. 738043 Fax 738777 – E-mail: info@rampiniceramics.com Internet site: www.rampiniceramics.com

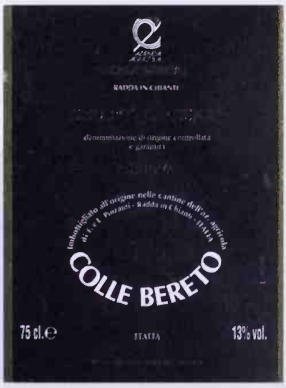
Ghiacciaia Granducale, Viale Matteotti 10, is the most exclusive shop in Radda, set in an eighteenth-century ice house. Crafts and antiques. Open on Sundays. Tel. 738739.

Enoteca Toscana. The wine shop at Via Roma 29 has recently opened, yet boasts a long tradition: for years the owner has run the Bar – Enoteca Dante (Piazza Dante Alighieri 1), renowned in Radda for its stock of fine wines.
Tel. 738845 – Fax 738732 – E-mail: kferru@tin.it

ENOTECA TOSCANA
VINI E PRODOTTI TIPICI

The two shops at numbers 5 and 7 Piazza IV Novembre, **La Cantina** and **La Bottega** are owned by the **Colle Bereto** estate. They sell estate produce and make up hampers. Tastings, snacks and 'ribollta' (Tuscan bread soup).
Tel. 738054. The Colle Bereto offices are located in a restored hamlet on a nearby hilltop. The surrounding vineyards and olive groves produce a good range of products: 'Colle Bereto' Chianti Classico (also a Riserva label), 'Il Tocco' (Merlot and Sangiovese) and 'Il Cénno' (Pinot Nero). Other products include extra virgin olive oil, vin santo, grappa, vinegar and honey. You can book in advance and visit the estate and its own olive press. Tastings and snacks can be organised for up to 20 people. 10 hectares of vineyards. English and French spoken.
Owners: Franca and Lorenzo Pinzauti – Tel. and Fax 738083
E-mail: colle.bereto@collebereto.it
Internet site: www.collbereto.com





A document in Badia a Coltibuono attests to the existence of Colle Bereto from as early as the beginning of the Eleventh century. It concerns the donation of the hamlet and surrounding land to the Church of S. Lorenzo in Coltibuono by a rich landowner from Radda

Estate produce from the **Vignavecchia** farm is sold at the shop at the bottom of the road leading to the village of La Villa.
An interesting selection of red and white wines. Opening hours: from 10 a.m. to 1 p.m. and from 2 p.m. to 7 p.m. Tastings for up to 20 people. Tel. 738090 - Fax 738551
E-mail: vignavecchia@vignavecchia.com

25 Ottobre 1920

Odoardo Beccari, emplorer and naturalist, dies at Vignavecchia. He is famous for his travels in the forests of borneo and New Guinea.

AGENCIES

Chianti Mania, Via Trento e Trieste 12. Farm holiday rentals and houses to rent. Guided tours of historic buildings and hot air balloon rides. Tel. 738979 - Fax 738989
E-mail: chmani@tin.it

A Bit of Tuscany, Via Roma 39. Estate Agents. Hotel bookings. Authorized exchange office. Tel. 738637
Fax 739489 - E-mail: info@tuscanytravel.it

A Chianti Foundation

At the end of 1991 the 'Foundation for the Safeguarding of Chianti Classico' was set up. This non profit-making foundation has an ambitious agenda: the protection of the countryside, the conservation of works of art, the increase in the value of the land, the safeguarding of local traditions, the protection of woods, and the reporting of abuses to the land. At present, the Foundation is finishing its ambitious project of converting the ex Franciscan Convent in Radda (next to the Church of S. Maria in Prato) into a cultural centre.
'Fondazione per la tutela del territorio del Chianti Classico'
Piazza Francesco Ferrucci 1 – 53017 Radda in Chianti (SI).
Tel. and Fax 0577 738723.

FESTIVALS

Over the summer, Radda, like all the major towns in Chianti, organizes concerts, theatrical productions and various other events. The season's calendar of events is usually available from mid June. The old local festivals to have survived include: the **Festa del Perdono** (the Monday after the last Sunday in August, as well as the preceding Friday and Saturday), the **Festa a La Croce** (first Sunday in August), and the highly popular **Festa di S. Lorenzo** in Volpaia (10 August). This also reveals the changing face of Chianti: the 'popular' is slowly being replaced by the 'cultural'.
The Radda **market** is held on the fourth Monday of the month.

Albola

6 km from Radda in Chianti in the direction of Badiaccia a Montemuro and Lucolena. Altitude 622 m. **Dialling code 0577**.

The history of Albola is scarce and fragmentary. There is documentary evidence of a castle in Albola, on the same line of hills as Volpaia and Castelvecchi, dating to the Twelfth century. Albola is also mentioned in a contract stipulated by Arnolfo, Bishop of Milan, with Gherardo di Azzone in 1010, in the Badia a Coltibuono archives.
Later documents date to the Fourteenth century when Albola appears in the list of confederates fighting against Carlo IV. The castle is listed as belonging to the Acciauoli family and later the Pazzi, Samminiati and Ginori Conti families.
After the fall of the Sienese Republic in 1555, the Florentines had no further need of their hilltop fortresses and Albola Castle was transformed over time into a country residence surrounded by a small hamlet of farm buildings.
Further changes were made to the Medieval castle, followed by a long period of neglect. Today the property is the seat of the management office for local wine production. The property includes nearby Pian d'Albola, where 'Le Marrangole', a rare example in Chianti of a Renaissance villa with two orders of loggias and three barrel-vaults, is situated.



Castle di Albola

WHAT TO BUY

The **Castello di Albola** estate sells a wide range of wines: 'Castello d'Albola' Chianti Classico, also Riserva, (Sangiovese and Lanaiolo), 'Le Ellere' Chianti Classico (Sangiovese and Lanaiolo), red wines such as 'Le Marangole' (Pinot Nero) and 'Acciaolo' (Sangiovese and Cabernet Sauvignon), various white wines and vin santo.
Estate shop open from 10 a.m. to 6 p.m.. Tours of the cellars begin at noon, 3 p.m. and 4.30 p.m. (booking recommended for groups of over 6 people).
Owners: Zonin family
Tel. 738019 – Fax 738793
E-mail: info@albola.it - Internet site: www.albola.it

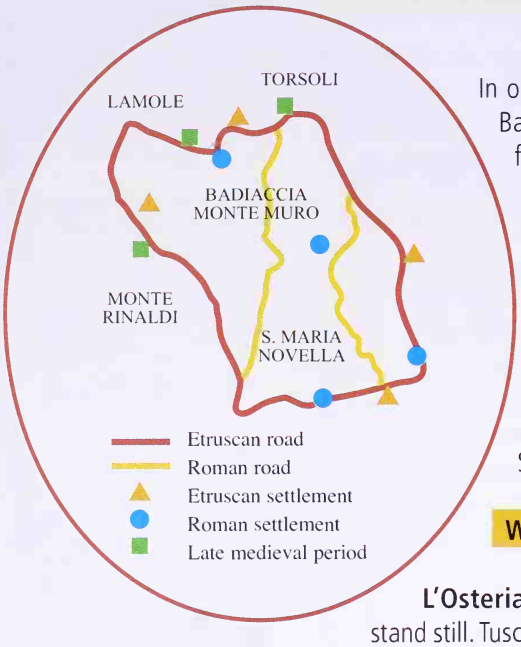




The vineyards cover 150 hectares

Badiaccia a Montemuro

On the eastern edge of Chianti Classico, 12 km from Radda in Chianti in the direction of Lucolena. Altitude 706 m. **Dialling code 0577**.



In one of the 'Maps of the Guelph Captains', Badiaccia a Montemuro is represented as a fortified complex with a large keep and is encircled by walls. These features were destroyed at an unknown date.

It is known that various Etruscan and Roman settlements prospered in the environs of Badiaccia.

The small church of S. Pietro a Montemuro (Eleventh century) retains almost nothing of its original decoration. Saturday service at 4 p.m..

WHERE TO EAT

L'Osteria is a small restaurant where time seems to stand still. Tuscan family cuisine. Twenty places inside and the same number outside. The adjoining shop sells cheese, salami and ham. Closed on Tuesdays. Tel. 738036.

Castelvecchi

5 km from Radda, near Pieve di S. Maria Novella. Altitude 558 m.
Dialling code 0577.

The fortified village, which dates to the Eleventh century, was probably built to protect the Church of S. Maria Novella below. In the Eighteenth century it became known as Castelvecchi (old castle) and boasted a large villa surrounded by rural houses.

WHERE TO STAY

The **Fattoria** rents various farm houses by the week. The **Villa** offers shorter stays. Restaurant for guests. Riding stables. Swimming pool. Tennis court. Car park.
Tel. 738050 – Fax 738608
Internet site: www.castelvecchi.com

Montanino

On the dirt road connecting Volpaia and Panzano, about 10 km from Radda. Altitude 635 m. **Dialling code 0577**.

Montanino is an isolated hamlet with only a handful of farm houses, situated on a panoramic hilltop overlooking the Pesa valley.

WHERE TO STAY

La Locanda has been recently restored with excellent taste. This small, exclusive, three star hotel has 6 double rooms and one suite (all with en suite bathrooms and satellite television), a sitting room with a fireplace, a library and dining room. Booking essential. Total peace and quiet. Restaurant for guests. Swimming pool with views. Car park.
Owners: Guido and Martina Bevilacqua – Tel. 738833
Fax 739263 – E-mail: info@lalocanda.it
Internet site: www.lalocanda.it

Montemaggio

Off the road that leads from Radda to Panzano via S. Maria Novella. Altitude 550 m.
Dialling code 0577.

Represented in a 1560 'Map of the Guelph Captains', the hamlet has recently been beautifully restored.
The fourteenth-century tower, once on the crossroads of the old road connecting Florence and Siena, is no longer standing.

WHAT TO BUY

The **Montemaggio** estate sells its Chianti Classico (vintage and Riserva), extra virgin olive oil and Sangiovese grappa. Bookings taken for tastings for up to 50 people. The estate has 6 hectares of vineyards. Annual production: 30,000 bottles. English, German and French spoken.
Owner: Montemaggio s.a.s.
Tel. 738323 – Fax 738820
Internet site: www.montemaggio.it





Monterinaldi

7 km from Radda in Chianti on the road which leads (after Lucarelli) to the junction with the SS 222 ('Chiantigiana'). Altitude 450 m. **Dialling code 0577**.

Until the year 1000, the lord of Monterinaldi was the Longobard Gottifredo. There is also evidence that the 'podestà' of Florence banished several Florentine Ghibellines here on 12 December 1268. There is no further documentary evidence of Monterinaldi Castle, which is thought to have been destroyed in around 1476, during one of the battles between Florence and Siena.
Today the hamlet is an elegant residential complex.

WHAT TO BUY

The **Agricola Monterinaldi** sells, among other products, 'Castello di Monterinaldi' Chianti Classico Gallo Nero (vintage and Riserva), 'Pesanella' red wine, extra virgin olive oil, grappa and vin santo.
Together with the Pesanella estate, the vineyards cover 105 hectares. English, French and German spoken.
Owner: Agricola Monterinaldi Srl - Tel. 733533
Fax 733609 - E-mail: info@monterinaldi.it
Internet site: www.monterinaldi.it

Montevertine

Close to Radda, off the road that climbs towards Albola and Badiaccia a Montemuro. Altitude 425 m.
Dialling code 0577.

The place name is of Etruscan origin and is cited in the 'Republic's Land Register', Florence 1427. The remains of a medieval building, probably a nobleman's house, can still be seen in the main building. The specialised vineyard, covering 8 hectares, is planted with 22 thousand vines.

WHAT TO BUY

The **Fattoria di Montevertine** is famous for launching several table wines that have become internationally famous, such as 'Le Pergole Torte', 'Montevertine' and 'Pian del Ciampolo'.
Estate shop.
Tel. 738009 - E-mail: info@montevertine.it

Pieve di S. Maria Novella

Approximately 4 km from Radda in Chianti.
Altitude 478 m. **Dialling code 0577**.

The existence of the church is documented from 1010, when it is described as belonging to the lords of Monterinaldi.
The church of S. Maria Novella, with a nave and two aisles, once housed numerous works of art, including an early sixteenth-century terracotta altarpiece. The church was restored in the mid Nineteenth century in the Neo classic style and now retains only a few Romanesque features (the capitals carved with angels, eagles and lions, for example).
It is known that from the Late Middle Ages the parish of S. Maria Novella extended from the Greve to the Pesa valleys, including Radda and a large area between Volpaia and Collepetroso.
The church is open to the public: ring the bell to call the custodian.



Podere Terreno

On a downhill stretch of an offshoot of the road between Radda in Chianti and Volpaia. Altitude 393 m. **Dialling code 0577**.

The farmhouse was entered in the 'Republic's Land Register', Florence 1427. Recent research has proved that Podere Terreno was registered in 1465.



WHERE TO STAY

This farm, set in 52 hectares of land, has been offering accommodation for twenty years. Half board with a minimum two night stay. The limited number of rooms are furnished with family furniture. Guests eat with the owners in the evening around a large table in front of the fireplace. In summer, dinner is served outside under a trellis. Billiards. Small lake. Car park. English, French and German spoken.

16 April 1465

'A farm with workman's house near Volpaia of S. Lorenzo, known as Terreno. Francesco di Maria, known as Trapassa, is a sharecropper there'.

30 June 1984

Helmut Newton began shooting in Chianti for a Pirelli Calendar that was never printed. The photography campaign headquarters were at Podere Terreno.

WHAT TO BUY

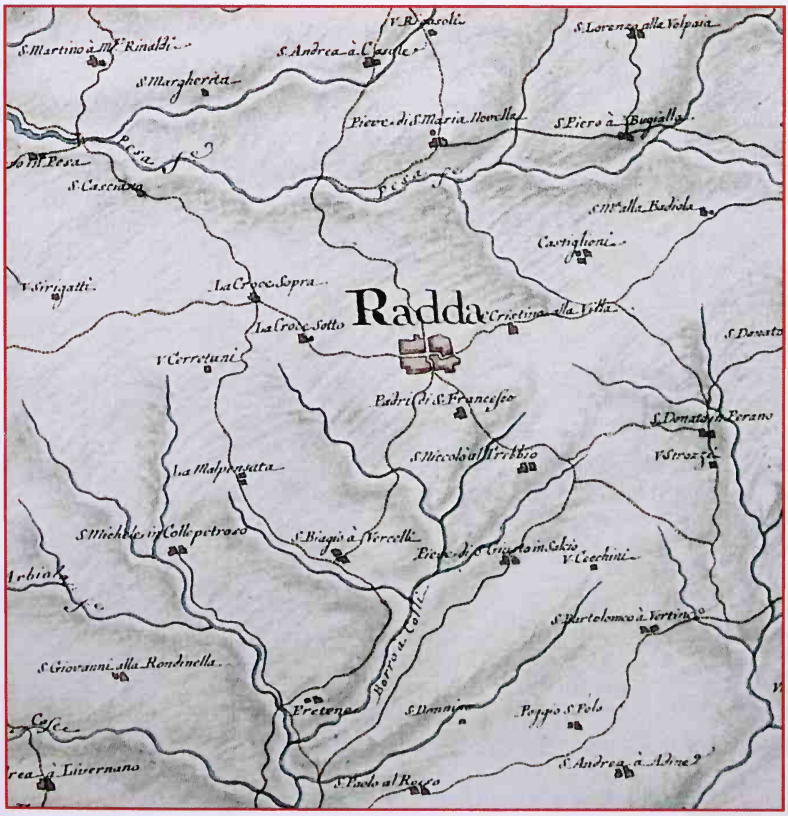
Products on sale include: 'Podere Terreno' Chianti Classico Gallo Nero (also Riserva), 'Pierfrancesco' red wine (Sangiovese and Cabernet), the farm's extra virgin olive oil, honey and jam. The farm produces 30 thousand bottles of wine annually.
Owner: Marie Silvie Hainez – Tel. 738312 – Fax 738400
E-mail : podereterreno@chiantinet.it
Internet site: www.podereterreno.it





Old Maps of Radda.

At the end of the Eighteenth century, the representation of the Radda area was based on toponymy research (mainly oral tradition), the Republic's Land Register of 1427, the 'Guelph Captains' maps of peoples and roads' dating to the second half of the Sixteenth century, and the Grand Ducal Tithe of 1776. The latter, an inventory of buildings for taxation purposes, provides not only a complete list of properties, but also details farms and plots of land and states which crops were cultivated. As can be seen, many of the places marked belonged to the Church: S. Maria Novella, S. Giusto in Salcio, the churches of S. Lorenzo in Volpaia, S. Piero in Bugialla, S. Martino in Monterinaldi, S. Michele in Collepetroso, and many others.



Vescine

4 km from Radda in Chianti, on the main road to Castellina. Altitude 607 m. **Dialling Code 0577**.

The rough stone cistern, thought to be Etruscan, bears witness to the ancient origins of this small hamlet, inhabited by farming families until the end of the 1940's.

WHERE TO STAY

The three star **Vescine** hotel, has conserved the original structure of its restored farm houses and agricultural buildings. 24 rooms and suites, all with air conditioning. Wonderful views from the swimming pool. Tennis court. Car park. Open from April to October.
Owner: Vescine S.r.l. – Tel. 741144
Fax 740263
E-mail: vescine@chiantinet.it
Internet site: www.vescine.it

VESCINE
IL RELAIS DEL CHIANTI

WHERE TO EAT

The **La Cantoniera** restaurant, close to Vescine on the main Radda-Castellina road, is set in a beautifully restored, eighteenth-century, Grand Ducal road-inspector's house. There are 40 places inside and 60 outside, in the shade of large umbrellas. Seasonal and Tuscan-innovative menus. The bread, pasta and desserts are all hand made. Open all year, closed on Mondays. Car park. Tel. and Fax 741195
E-mail: info@cantonieravescine.it
Internet site: www.cantonieravescine.it

Ristorante
LA CANTONIERA
Di Vescine

5 May 1986
There were 60 restaurants in Chianti Classico

5 May 2002
There were 123 restaurants in Chianti Classico

Wild Boar.

Only twenty years ago, there were few wild boar in Chianti and hunters had to go to Maremma to shoot. Today, however, after a lengthy period when they were scarce, this hirsute wild animal is now found in droves throughout Tuscany: in the Valdarno, Mugello, Casentino and in Chianti. There are many reasons for this repopulation, but the driving forces have been a handful of organized groups (the forestry commission, hunters' associations and the Green Party), which from the 1960's began to introduce an increasing number of wild boar into the area, most of which were imported from ex-Yugoslavia.

The experiment was a huge success (although not so with other animals), and numbers increased dramatically over a short period of time. The exceptional success is due to the fact that wild boar breed proliferously, eat almost anything and enjoy good health; the exponential increase in numbers throughout Tuscany is also a result of the area's large areas of sparsely populated countryside and the alternation of cultivated land with woods. Adult females, furthermore, have litters numbering up to sixteen.

Wild boar, a mammal in the pig family, are strong and heavily-built with powerful canine teeth (which become tusks in adult life) and excellent senses of hearing and smell. There are various species of wild boar including the common wild boar (Sus scrofa), various sub species of which are found in Europe, North Africa and wide areas of Asia.

They live principally on the Tyrrhenian side of Italy, from Tuscany to Calabria, and also in Sardinia where the breed is smaller in size. There are no wild boar in Sicily.

Wild boar are hunted with beaters and dogs. Once the area has been decided, the dogs and beaters drive the boar towards a semi-circle of hunters, standing at a set distance apart so that, when the boar run between them, it is possible to shoot it at least once.



The shooting season for wild boar in Chianti is open from November 1 to the end of January

Volpaia

7 km from Radda in Chianti. Altitude 617 m.
Dialling code 0577.



The Commenda di S. Eufrosino

Volpaia, one of the most captivating and best conserved villages in Chianti, is cited in a parchment document of 1172 as 'curte et castello di Vulpaio'.

Part of the Radda area of the tripartite Chianti federation, the hamlet was caught up on numerous occasions in the age-old conflict between Florence and Siena: during the Aragonese invasions of 1478 its defences were destroyed. It is interesting to note that the coalition against Florence (including Volpaia) was made up of an strong army of Sienese, Aragonese, Papal soldiers and Milanese.

With the fall of Siena in 1555, Volpaia's military importance, like that of all the other fortified villages in Chianti, waned.

Although the village has lost most of its walls, an imposing keep and one of the minor towers still stand, and the Medieval grid of well-built houses remains.

The primitive Church of Volpaia (Fourteenth century), with its high arched portal, stands beside the old entrance gate, now lost. The **Commenda di S. Eufrosino**, 1443, inspired by the architecture of Michelozzo, is situated in a small square nearby. Until 1932 it housed a large altarpiece by Cosimo Rosselli (now in the Centro di Studi sul Rinascimento, Florence).



Mushrooms from Volpaia

The clock-making Florentine family, famous in the Renaissance, came from Volpaia: Lorenzo della Volpaia, a friend of Leonardo's and maker of the planet clock in Palazzo Vecchio, and Eufrosino della Volpaia, renowned for presenting Pope Marcello II with the copper terrestrial globe (1542), now in the History Society Museum, New York.

21 April 1172
The *'curte et castello di Vulpaio'* are mentioned in a parchment document at Badia a Coltibuono.

WHERE TO STAY

The **Fattoria Castello di Volpaia** rents beautifully restored farmhouses with swimming pools by the week; alternatively there are flats with shared pools and tennis courts. Prior to booking, lunches and dinners (up to 50 people) can be arranged in private dining rooms, the Commenda di S. Eufrosino or the farmhouse-castle garden.
It is possible to book cultural-wine guided tours lasting one hour (up to 50 people) of the village, wine cellars, olive press, 'orciaia' (olive oil store room) and vin santo room. At the end of the tour, tastings (fee charged) can be arranged in a separate room. The new season's oil can be tasted at the olive press in November.
Owner: Giovannella Stianti Mascheroni – Tel. 738066
Fax 738619 – E-mail: info@volpaia.com
Internet site: www.volpaia.it/com

5 August 1484
Writing to Francesco Della Casa, Poliziano describes Lorenzo della Volpaia's Planet Clock thus, 'No praise can equal the quality of the work. My faith is shaken by such mastery'.

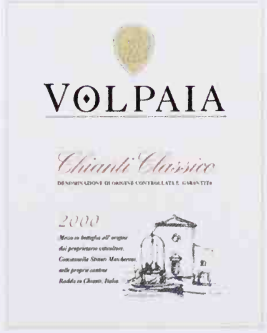
English, French and German spoken

WHERE TO EAT

The **Osteria di Volpaia con cucina** lies alongside the Medieval tower overlooking the small square leading into the village. Typical, traditional Tuscan cuisine. Open every day from April to November. Tel. 738066.

WHAT TO BUY

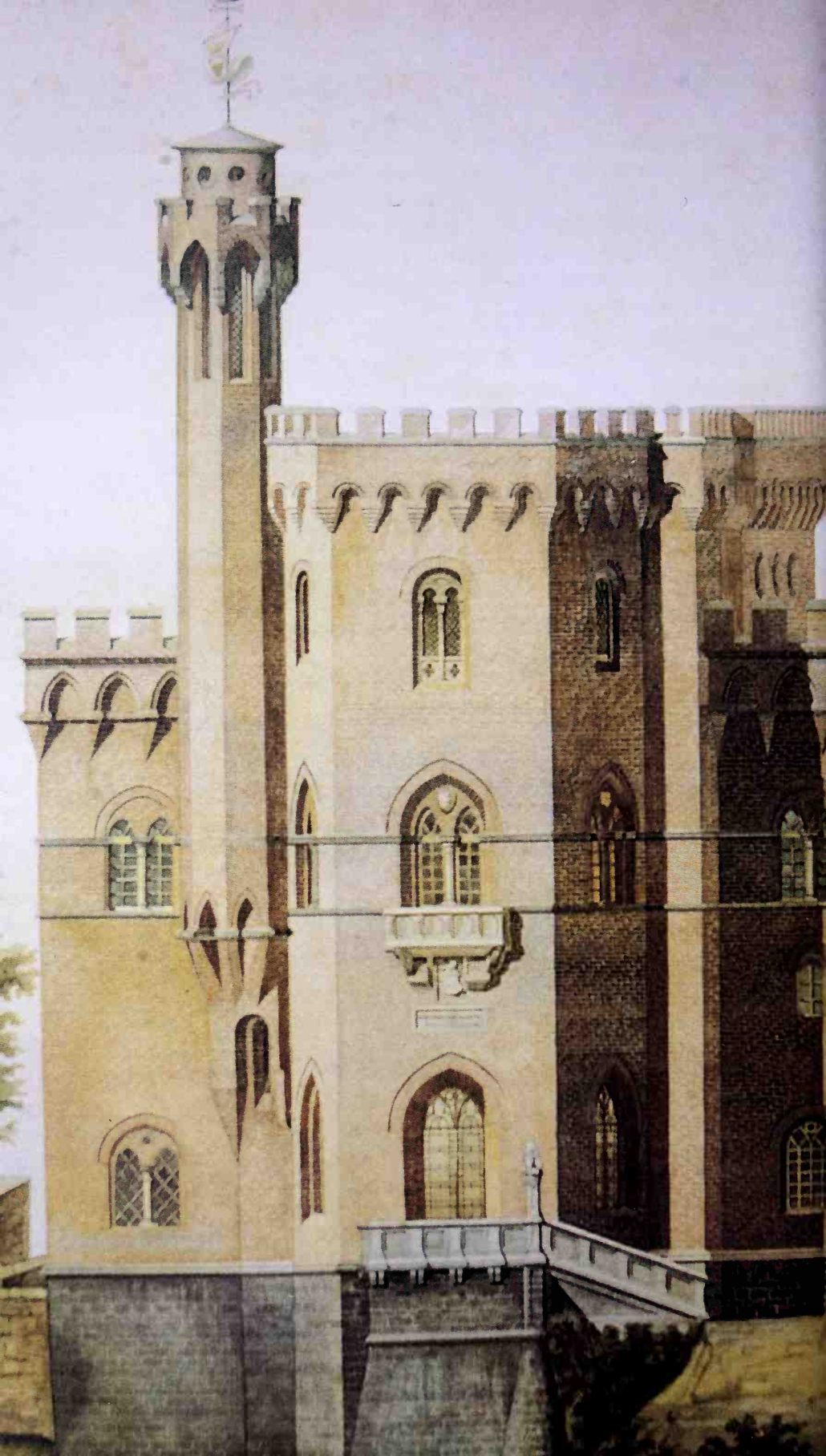
All the 'Fattoria Castello di Volpaia' products can be bought at the **Enoteca-Vendita Diretta** beneath the tower; open all week from March to mid January from 10 p.m. to 7 p.m. (shorter opening hours in winter). The estate produces 'Chianti Classico Volpaia' (also Riserva), 'Coltassala' (a Chianti Classico Riserva), 'Balifico', a red wine, 'Val d'Arbia' white wine, 'Vinsanto di Volpaia', extra virgin olive oil, vinegar and honey. The olives are pressed at the estate press.
It is interesting to note that the 'Fattoria Castello di Volpaia' is the only estate in Chianti to make its own vinegar on site.





FESTIVALS

Dancing to an orchestra in the town square of **S. Lorenzo** (10 August). The famous Volpaia fireworks at midnight.



Gaiole in Chianti.

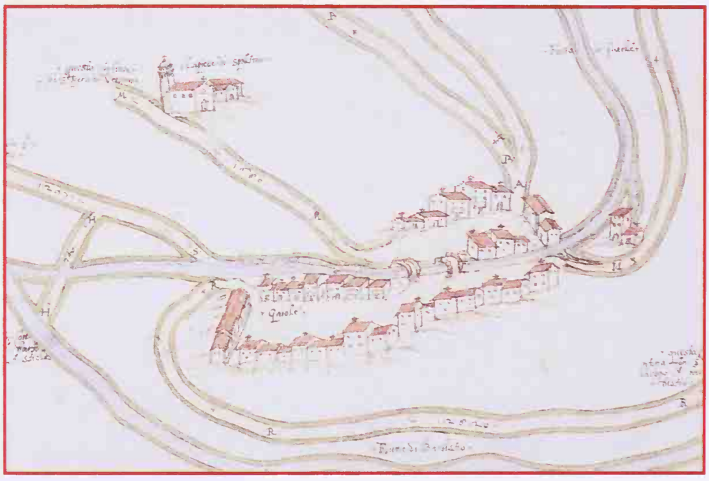
Ama
Badia a Coltibuono
Barbischio
Castello di Brolio
Castello di Cacchiano
Cetamura
Cornia
Lecchi
Castello di Meleto
Monteluco TV
Monti in Chianti
Pieve di Spaltenna
Pieve di S. Polo in Rosso
Rocca di Castagnoli
S. Giusto in Salcio
S. Sano
S. Vincenti
Tornano
Vertine
Vistarenni

Design by Pietro Marchetti for the renovation of Brolio.

Gaiole in Chianti

Siena 29 km Florence 54 kms. Altitude 356.
Dialling code 0577.
Valdarno (Montevarchi) exit on A1 motorway, then SS 408 towards Siena for 24 km.
Carabinieri 749603. Emergency doctor service 749145. Commune 749603. Post office 749252. Monte dei Paschi di Siena Bank 749406. Banca Toscana Bank 749012. Cassa di Risparmio di Firenze Bank 749001. Petrol station.

An early seventeenth-century 'Map of the Guelph Captains' shows Radda as a market town. Known to have been a trading centre since 1215, Radda was, with Greve and Mercatale Val di Pesa, one of the most important market towns in Chianti.



Gaiole with its numerous access roads, as represented in a seventeenth-century 'Map of the Guelph Captains'

Gaiole was already prosperous in the Middle Ages and when the Chianti Federation was set up, it became capital of one of the three constituent areas.

At the end of the Eighteenth century, Grand Duke Pietro Leoplodo described the town's important December fair in his 'Relazioni'.

The town plan, arranged around the main street, which opens up to form a triangular piazza, is typical of Tuscan market towns (seen also, for example in Greve, Pescia and Figline).

Although the street plan of the historic centre and a few buildings are Medieval, Gaiole is predominantly a modern town. Two important Medieval defensive buildings survive in the vicinity of the town: the Pieve di Spaltenna and the hamlet of Barbischio.

The Commune of Gaiole in Chianti can be summed up as an agglomerate of manors, castles, walled villages and fortified churches: Brolio, Cacchiano, Meleto, Castagnoli, S. Polo in Rosso, Tornano, Vertine, as well as Spaletanna and Barbischio, mentioned above.

The whole of the commune of Gaiole lies within Chianti Classico, as do the communes of Castellina, Greve and Radda.

WHERE TO STAY

La Fonte del Cieco in Via Ricasoli is in a twentieth-century building on the site of the 'del Cieco' spring ('fonte'). The hotel is reached by climbing two flights of stairs. 7 rooms and a quiet atmosphere. Tel. 744028 – Fax 744407
Internet site: www.lafontedelcieco.it

Le Contrade (Wilhelm farm holiday rentals), near Gaiole, rents two to six bed flats. Open all year. Swimming pool. Car park. Tel. 749559 – Fax 749093
Internet site: www.wilhelm-chianti.com

Ultimo Mulino, 7 km from Gaiole, in La Ripresa di Vistarenni, before the road begins to climb towards Radda, is a four star hotel, which has recently opened in a restored mill house. There are 12 rooms, all with air conditioning. Restaurant for guests, swimming pool, gardens, car park.
Tel. 738520 - Fax 738659 - E-mail: hotelmulino@chiantinet.it

WHERE TO EAT

Carloni (via Puccini 24) serves traditional Tuscan cuisine. Seating for one hundred. Open all year except for two weeks in summer. Closed on Wednesdays. Tel. 749549.

Le Contrade, in Vinci, between Gaiole and Barbischio, offers traditional Tuscan dishes. The restaurant is full of light. Closed on Thursdays. Tel. 749504
Internet site: www.wilhelm-chianti.com

Lo Sfizio, with only a few tables inside, has a large dining area in the piazza. The limited number of dishes of the day is usually shown on the menu board. Home made ice cream and desserts. Closed on Tuesdays. Tel. and Fax 749501
E-mail losfizio@chientinet.it

WHAT TO BUY

La Cantinetta del Chianti (Via Ferrucci 20) has been in business in Gaiole for many years. Fine Chianti (and other) wines, olive oil, grappa, etc. Worldwide deliveries. Tel. 749125.

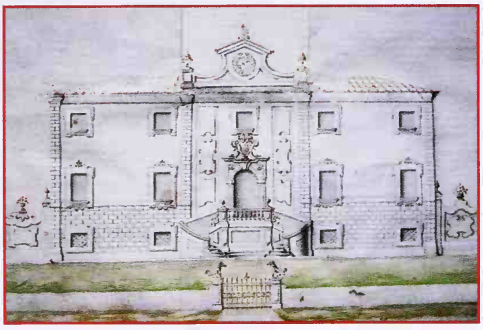
The **Enoteca Rocca di Castagnoli** (Via Ricasoli 45) sells all the products made by the Rocca di Castagnoli estate.
Tel. 744007.

5 km from Gaiole, the dirt road off the main road to Radda at Le Conce, leads to **Studio Fernandez**. Ceramics, sculpture and paintings. Original pieces.
Tel. and fax 749363
Internet site: www.studiofernandez.com

Ama

Approximately 10 km from both Gaiole and Radda.
Altitude 530 m.
Dialling code 0577.

Ama is mentioned in 998 in a donation (proved to be a fake), by Marquis Ugo di Toscana to Badia de Poggio Marturi. Ama castle is cited in a sales act of 1219, but it is more likely that it referred to a fortified village.
The 1427 Florentine Land Register describes Ama as a village inhabited by a handful of land-owning families. This reveals the first step towards the establishment of a modern agricultural set up, which saw the Pianigiani, Ricucci and Montignani families leading the 'new métayer system'. Villa-farms and private oratories, still in a good state of conservation, were added to Ama. The **Church of S. Lorenzo**, a thirteenth-century Romanesque building with a bell tower, is worthy of note. Situated in the village, its right side marks off the only square in Ama. (Sunday Mass at 9 a.m.).
Sixteenth-century 'Maps of the Guelph Captains' show other similar rural villages in the surrounding area: Adine, Galenda, Poggio S. Polo and Casanova di Ama.



Eighteenth-century project, Fattoria Ricucci

WHAT TO BUY

Castello di Ama is a wine-producing estate situated on a panoramic hilltop behind Ama. The estate products are not sold at the castle, but can be found in four wine shops in the neighbourhood: 'Enoteca Rinaldi Palmira' in Lecchi (Tel. 746021), 'Enoteca Porciatti' in Radda (Tel. 738055), 'La Cantinetta del Chianti' in Gaiole (Tel. 749125) and 'Enoteca Le Volte' in Castellina (Tel. 741314).
The estate, which began producing wine approximately thirty years ago, has made separate Sangiovese wines from each of its vineyard since 1982. Annual production of approximately 300 thousand bottles of various red wines: 'Castello di Ama' (Chianti Classico), 'Il Chiuso', 'L'Apparita', 'Vigneto La Cosuccia' and 'Vigneto Bellavista'. Tastings and guided tours prior to booking.
Owners: the Carini, Capanna, Sebasti and Tradico families.
Tel. 746031 – Fax 746117 – E-mail: amawine@tin.it
Internet site: www.castellodiama.com

The specialised vineyard covers 90 hectares.

English, French and German spoken

Porcupines.

Grolier's 'New International Encyclopaedia' defines the porcupine as a medium-sized rodent mammal (including the common European, Asian and African porcupine) with a thick-set body partly covered with very long quills. The crested porcupine (Hystrix cristata) is fairly common in Italy.

The Latin name derives from the crest around the head and neck made up of thick bristles, whereas the rest of the body is protected by black and white quills, which can reach up to 40 centimetres in length.

Porcupines forage for food, particularly roots, vegetables of all kinds and fruit, principally at night. Anyone with a vegetable garden knows the danger of leaving potatoes or salad without adequate fencing. It is also fairly common to find porcupines with their front paws up against vines, as they eat grapes from the lowest bunches.

A species of the crested porcupine is so common in the Florentine and Sienese countryside that it is a very real problem in the cultivation of potatoes, tomatoes, vines and irises.

Lastly, it should be mentioned that porcupines and wild boar are natural enemies of snakes. This explains why there are more adders in areas where there are fewer of these wild animals.



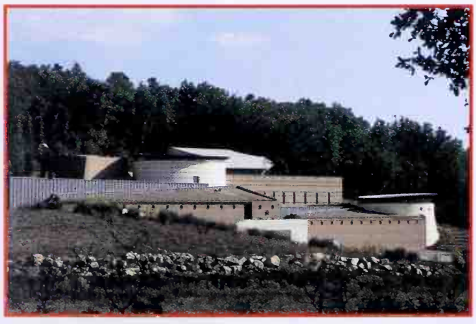
Badia a Coltibuono

On the southern edge of Chianti Classico, on a road off the SS 408 between Gaiole in Chianti and Caviglia. 19 km from the Valdarno exit of the A1 motorway. Altitude 628 m. **Dialling code 0577.**



S. Lorenzo a Coltibuono

Badia a Coltibuono is, with Badia a Passignano, Badia Berardenga and Badia a Monte Scalari, one of the oldest abbeys in Chianti. The origins of the abbey, in a magnificent, panoramic setting, date to the Eleventh century, when the Firidolfis founded the **Church of S. Lorenzo in Coltibuono**, which from 1049 housed a monastic community. The monastery, built a short time later beside the church, was given to the Vallambrosa monks, as shown in the papal Bull sent by Pope Pasquale II to the abbott of Valombrosa in 1155.



The new cellars in Monti in Chianti

During the Thirteenth century, the abbey became a direct protectorate of the Florentine Republic. It grew in importance, thanks to an increasing number of donations, taking control of the Spineta and Ardenga abbeys.

Today the Church of S. Lorenzo, a single nave structure with protruding transept, still retains the typical Vallombrosa plan, with the addition of an imposing bell tower. The stucco decoration of its vaults is noteworthy in the interior, which was restored in the Eighteenth century and again in recent years.

On 29 September 1810, a Napoleonic edict ordered the suppression of the monastery and the monks were expelled. Coltibuono passed through many hands until 1846, when Guido Giuntini began farming the land, which is still cultivated by his descendants.
Today, Badia a Coltibuono comprises the Church of S. Lorenzo, a farm with cellars and wine shop, a restaurant and estate shop selling local products. A more modern cellar is in Monti in Chianti: a system of stairs, ramps and terraces connect the various levels of the building, making it possible to oversee the various production phases

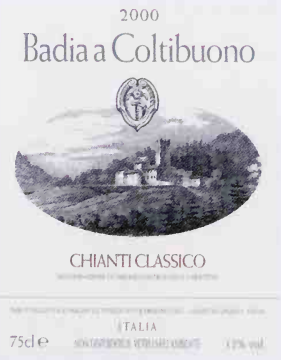
WHERE TO EAT

The **Badia a Coltibuono** restaurant, close to the villa-farm, enjoys excellent views over the Arno valley. There are 80 places inside this country restaurant and 40 outside beneath the trellis. Traditional Tuscan cuisine with some more innovative dishes. Booking recommended. Bar. Car park.
Tel. and Fax 749031 – E-mail: ristbadia@coltibuono.com
Internet site: www.coltibuono.com

WHAT TO BUY

Osteria, at the beginning of the short, steep climb to the Badia a Coltibuono complex, sells all the estate products. Telephone orders accepted and worldwide deliveries. Closed on Sundays and holidays (as well as winter closing for one and a half months).
Tel. 749479.

Coltibuono produces a wide range of wines: 'Badia a Coltibuono' Chianti Classico (also Riserva), 'Coltibuono' Chianti Classico, 'Cetamura' DOCG Chianti, 'Cetamura Rosato', 'Cetamura Bianco', 'Sangioveto di Coltibuono', 'Sangiovese Cancelli', 'Trappoline' (Pinot Bianco and Chardonnay), and vin santo. The estate also produces extra virgin olive oil, red wine and balsamic vinegar, grappa and honey.
Prior to booking, guided tours of the old cellars, eighteenth-century courtyard and Italian garden can be organized for up to 40 people. Bookings also taken for wine tastings and snacks, for up to 40 people.
Owner: Stucchi Prinetti family – Tel. 749498 – Fax 766165
E-mail: info@coltibuono.com



Specialised vineyard covering 52 hectares

English, French and German spoken

Barbischio

Less than 2 Km from Gaiole, uphill. Altitude 454 m.
Dialling Code 0577.



Barbischio, in an eighteenth-century miniature.

Barbischio (named Barbistio in the sixteenth-century "Maps of the Guelph Cartains", where it is represented as a fortified village), lies on a jutting hill in line with other hilltop settlements around Gaiole.

Not much is known of the history of Barbischio: mentioned from the Eleventh century in documents at Badia a Coltibuono, the hamlet was owned by the Guidi Counts and, at the end of the Thirteenth century, by the Ricasoli, who built the walls and put it under the influence of Florence.

Situated on the boundary with Siena, Barbischio was caught up in the bloody conflicts that raged for four centuries in Chianti. During the second Aragonese invasion, Barbischio was set against Florence by a strong Sienese coalition, and was later attacked and destroyed in 1478.

One of the hamlet's towers has recently been beautifully restored for residential and holiday accommodation purposes.

WHERE TO STAY

Borgo Casa al Vento, farm holiday accommodation in Medieval buildings not far from Barbischio. 10 flats sleeping 40 in total. Guest restaurant. Swimming Pool. Tennis court. Open all year.
Tel. 799068 – Fax 02-2640754.

WHERE TO EAT

Osteria il Papavero, at the foot of Barbischio tower, is a small, characteristic restaurant. Innovative Tuscan cuisine. Seating for 24 inside and for the same number outside. Closed on Mondays and for lunch on Tuesdays. Tel. 749063.

Fortified Churches in Chianti.

The wars between Florence and Siena, part of the wider conflict between the Papacy and Empire, lasted, with short interruptions in the fighting, for over four centuries.

Tension between the two Tuscan towns flared up in March 1029 when eleven churches in the Siena parish passed into the jurisdiction of the Bishop of Arezzo.



Pieve di S. Polo in Rosso

In order to fully understand the role and importance of Tuscan parish churches in the Middle Ages, one must note how local ecclesiastical power succeeded in maintaining some control over the territory in the midst of the wars between Florence and Siena.

The parish church not only exercised religious power, but also played a civic role: it was around the church (and not the castle) that permanent villages and parishes, grew up.

The permanent tension in Chianti, particularly around the border areas (which were never established precisely), of the warring towns ensured that the churches were often caught up in the fighting. As a result, fortified churches were built, with the parish priest playing three roles: religious, civic and military.



Pieve di S. Giovanni Battista



Pieve di Spaltenna

16 March 1229

Pieve di S. Giovanni Battista, better-known as Pieve Asciata, is mentioned for the first time when it was attacked by the Florentines. The imposing bell tower, reminiscent of military architecture, is still standing.

23 December 1153

The first references to Spaltenna, a remarkable example of a Chianti fortified church, are found in a papal bull set out by Pope Anastasio II.

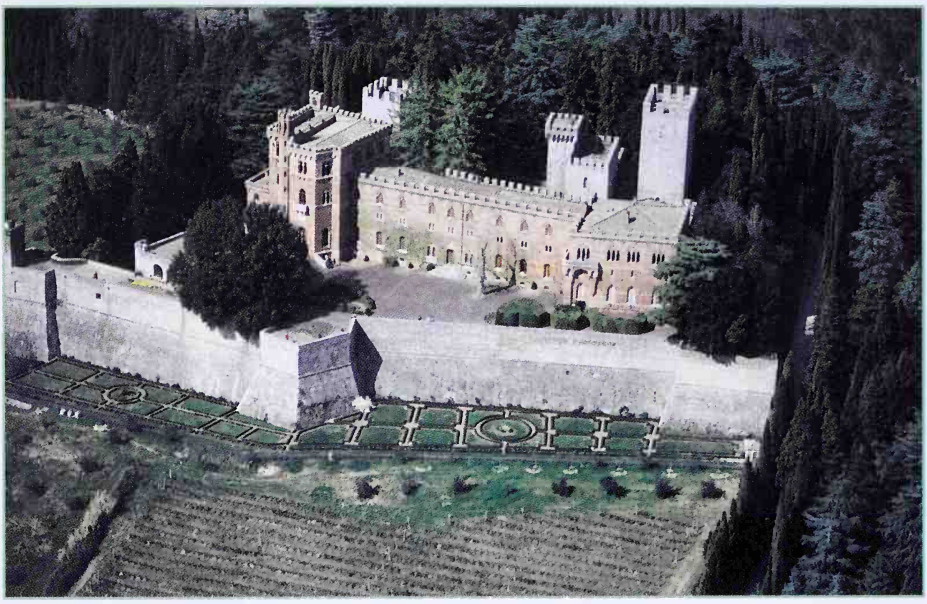
14 November 1070

The first reference to Pieve di S. Polo in Rosso is found in a document at Badia a Coltibuono, mentioning '*Sancti Pauli scito Russo*'.

Castello di Brolio

Approximately half way between Gaiole in Chianti and Castelnuovo Berardenga (SS 484), you take the uphill turning. Altitude 529 m. **Dialling code 0577**.

The name Brolio (wood, garden, vegetable garden) appeared for the first time in 1009, when Bonifacio di Toscana (father of the famous Countess Matilde), ceded the land to the Badia Fiorentina,.



Brolio Castle seen from the west

Brolio castle is indissolubly linked to the Ricasoli Firidolfi family, who were invested as lords of Brolio, Cacchiano, Tornano, Campi and other surrounding areas by Frederick Barbarossa in 1167.

The castle's history was determined by its strategic position on the boundary of the lands controlled respectively by Florence and Siena. The first significant involvement in the conflict occurred in 1252, when the Ricasoli Firidolfi sided with the Guelphs: in revenge, the Sienese occupied Brolio and Cacchiano by force four years later. The greatest destruction, however, occurred during the two Aragonese invasions in Chianti, when the castle was put under

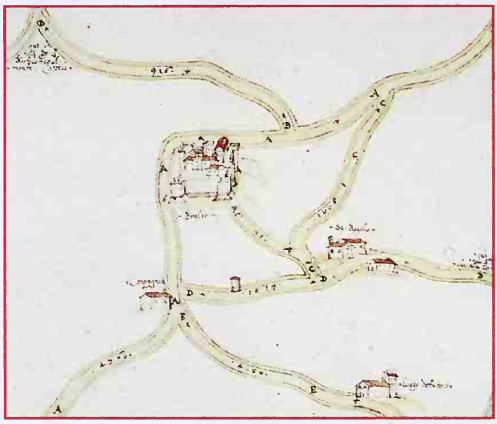
10 October 1478

'We approve of the destruction of Brolio. Continue to the end: torch the houses and towers, raze the walls to the ground, and ensure the castle is destroyed down to its foundations'.
(Letter from the members of the Badia di Siena to Alfonso di Calabria, commander of the Aragonese forces).

the direct military control of Florence to strengthen its defences. During the first invasion (1452) the castle sustained little damage, however, following eighteen days of uninterrupted bombardment and desperate resistance during the second invasion, the castle was stormed by the Aragonese and other Sienese allies on September 13 1478.

A decade later, following disastrous campaigns against Siena and her powerful allies, Florence attempted to rebuild the castle, of which only the foundations of the escarpments and keep remained. The work was interrupted by numerous battles (during which several members of the Ricasoli family were taken prisoner by the Sienese), and only completed in 1553, on the eve of the historic fall of Siena in 1555, which put an immediate end to Brolio's strategic importance.

Parts of the castle are open to the public. English, French and German spoken.



Brolio in a seventeenth-century 'Map of the GuelphCaptains'

The Florentine rebuilding of the castle can still be seen in the imposing walls (450 m. in length and 15 m. high), and in the keep. Today Brolio no longer resembles a manor house, but a Neo Gothic Villa, as a result of the work carried out in 1861-1865 by the Sienese architect Pietro Marchetti for Baron Bettino Ricasoli. In this so-called Palazzo Padronale, the dining room (with a Flemish school tapestry) and Bettino Ricasoli's apartments, in which this 'Iron Baron' set out the oenological formula for Chianti wine, are noteworthy.

Mention should also be made of the S. Jacopo chapel, designed by Marchetti in the Neo Gothic style, with an apsed nave. At the foot of the castle is the **Oratorio della Compagnia della Madonna**, rebuilt in terracotta brick after the 1901 hurricane.

WHERE TO STAY

Brolio castle offers various rental options. There are two apartments in the castle: 'Il Maniero' (300 square metres on the 'piano nobile' for 6-10 people), and 'Cavaliere' (150 square metres on two floors, for 6 people). There are also restored farmhouses close to the castle: 'Agreste' (300 square metres, for 11 people, with swimming pool), and 'I Colli' (with three flats of 125, 140 and 160 square metres and swimming pool).

Holiday Rentals: Tel. 055.2657842 - Fax 055.2645184
E-mail: info@stagionidelchianti.com
Internet site: www.stagionidelchianti.com

230 hectares of the 1200 hectare estate are cultivated as vineyards

WHAT TO BUY



The Wine shop in the **Cantine del Castello di Brolio** sells local wines: 'Castello di Brolio' Chianti Classico, 'Rocca Guicciarda' Riserva, 'Casalferro' (Sangiovese and other red grape varieties), 'Formulae' (mainly Sangiovese), and 'Torricella' (Chardonnay), as well as extra virgin olive oil, grappa and vin santo.
Opening hours: 8 a. m. to 7 p.m. weekdays and 11 a.m. to 7 p.m. weekends.
Owner: Barone Ricasoli S.p.A. Cantine del Castello di Brolio:
Tel. 7301 – Fax 730225 – E-mail: barone@ricasoli.it
Internet site: www.stagionidelchianti.com

Castello di Brolio (Environs)

WHERE TO STAY

Close to Brolio Castle, the first dirt road on the right off the road to Castelnuovo Berardenga leads to the village of La Grotta (140 m) and the **Hotel Villa La Grotta**.
There are 12 bedrooms and suites, each decorated in a different style, and all equipped with modern comforts.


Hotel Villa La Grotta

This four star hotel, set in a recently renovated twentieth-century villa, surrounded by Medieval farm buildings, has two heated swimming pools, a Turkish bath and offers a range of personalised therapeutic treatments. Conference room. Restaurant for guests. Car park.
Tel. 747125 – Fax 747145
E-mail: info@hotelvillalagrotta.it
Internet site: www.hotelvillalagrotta.it

WHERE TO EAT

The **Osteria del Castello**, serving creative Tuscan cuisine, is at the beginning of the dirt road leading to Brolio Castle. It is also possible to eat in the garden. Closed on Thursdays. Car park. Tel. 747277 – Fax 747277
E-mail: osteria@chiantinet.it

Castello di Cacchiano

Reached from Siena off the Siena-Montevarchi road (SS 408) at Km 16 and from the A1 motorway by taking the Valdarno exit and following towards Siena. Altitude 501 m. **Dialling code 0577**.

The origin of the name (Fundus Catulanus) reveals that the place was inhabited from as early as Imperial times. The first documentary evidence mentioning Cacchiano dates to 1167, when Frederick Barbarossa ceded a huge stretch of wooded land north of Siena to the Ricasoli Firidolfi family by Imperial decree.



Aerial view of Cacchiano Castle

From 1203 Cacchiano Castle was part of Florentine territory. The history of Cacchiano and neighbouring Brolio are similar in that both were all but destroyed during the so-called Aragonese wars, when Siena's powerful allies raised Chianti to the ground.

11 August 1478

Under heavy bombardment from the Aragonese, the garrison of 400 soldiers in Cacchiano Castle surrenders eight days later.

Rebuilt by the Ricasolis with the help of the Florentines, it became a refuge for exiles from Siena who supported Florence and suffered serious damage when Siena took reprisals in 1529. It was never rebuilt as a fortress for strategic-military reasons: with the advent of heavy artillery, its position became defensively untenable.

Today the castle, in a magnificent panoramic position, retains part of the sixteenth-century walls and a few remains of the preceding Medieval structure, among which are several arched windows. One wing was later transformed into a late-Renaissance house.

English, French and German spoken

WHERE TO STAY

The 'Bindaccio' apartment (on 2 floors) sleeps 7 (220 square metres) and has a swimming pool.
For further information and bookings, contact 'Stagioni del Chianti'. Tel. 055 2657842 – Fax 055 2645184
E-mail: info@stagionidelchianti.com
Internet site: www.stagionidelchianti.com

WHAT TO BUY

31 hectares of vineyards.



The wine tasting rooms and estate shop are reached from the Castle's large courtyard, to the left of the front door to the villa. The shop sells all Cacchiano products: vintage 'Castello di Cacchiano' Chianti Classico Gallo Nero, 'Castello di Cacchiano - Millennio' Chianti Classico, 'Rosso di Cacchiano', 'Bianco di Cacchiano', 'Vinsanto del Chianti Classico' and grappa. The 26 hectares of olive groves (4 thousand trees) produce 3 thousand bottles of extra virgin olive oil.
Owner: Giovanni Ricasoli Firidolfi.

Cacchiano estate, approximately 200 hectares in size, is mainly made up of viney ards, olive groves and woods.

Tel. 747018 – Fax 747157
E-mail: cacchiano@chianticlassico.com
Internet site: www.chianticlassico.com

Olive Trees.

It is not clear whether the olive tree is an indigenous Italian tree. It is thought that it may have been introduced by the Greeks in around 1000 B.C., but there is a conflicting theory that it was brought to Italy from the area between the Caucasus and the Iranian plateaux.

The olive tree is a typically Mediterranean plant, producing olives which yield a highly prized cooking oil.



The main countries producing olive oil are Spain (5 and a half million quintals), Italy (4 million), Greece (0.7 million) and almost all North African and southern Mediterranean countries.

Recently, olive trees have been introduced in California, Argentina and Australia. In Italy the main olive-growing regions are Puglia, Calabria, Sicily, Tuscany and Lazio.

The olive trees cultivated today probably derive from selections of the wild-olive made in antiquity in Syria. In Anciant Greece, Olympic winners were crowned with olive branches (the tree was sacred to Minerva), whereas the Romans used olive branches in sacred rites. Christianity uses the olive branch to symbolise peace and brotherhood.

Most of the olive groves in Southern Italy are cultivated by vegetative propagation. In Tusacny, in the avant-garde for new techniques, in general trees are grown from seed then grafted with various olive tree species.

4 January 1985
Very hard frost in Chianti, with temperatures as low as –25° C in some places. Millions of olive trees were cut down to the base.

Olive trees were grown in Chianti from the mid Sixteenth century. As a result of pruning and other techniques, the tree was tranformed over time.

Castello di Meleto

A few kilometres from Gaiole in Chianti in the direction of Siena. Take the road off the SS 408 and then the dirt road leading up to the castle. Altitude 413 m.
Dialling code 0577.



Meleto Castle, North side

'Various villages, farmhouses and estates in Tusacny are still called Meleto in reference to the quality of the flourishing fruit trees (apples), which lend their name ('melo') to produce the word Meleto.

Emanuele Repetti
Florence 1833.

According to Emanuele Repetti, the well-known historian who completed a large-scale historico-geographic study of the Grand Duchy of Tuscany in 1833, the name Meleto derives from the Italian word for apple, 'melo', once widely cultivated in the area.

The exact foundation date of the castle is not known, although there is documentary evidence that between 1204 and 1242 Alberto di Ranieri Ricasoli built the main structure with a tower.

Situated on the border of Florentine and Sienese land, Meleto Castle was involved in the centennial battles between the two rival cities.

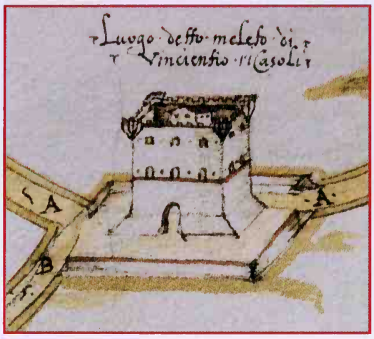
The major battles to have involved the Castle occurred during the 'second Aragonese invasion' (1478-1480), when a Siena-led military coalition marched through Chianti, and in 1529, when Charles V's Imperial army entered Tusacny to restore power to the Medici.

In both cases, Meleto fell and the Sienese caused serious damage to the Castle.

In the Eighteenth century, the castle was transformed into a villa, and following

22 August 1742
The date the theatre in Meleto Castle was opened; some original scenery survives.

the taste of the time, a wing was added with numerous elegant rooms and a small theatre (dated 1742), which retains examples of original scenery.
At the beginning of the Nineteenth century, Meleto was already an important agricultuarl estate thanks to an overhaul of the farming system, new farm buildings and the use of the latest technical innovations.



Meleto Castle in a seventeenth-century 'Map of the Guelph Captains'.

The specialised vineyard covers 180 hectares, 157 of which produce Chianti Classico.

WHAT TO BUY

Viticola Toscana sells a wide range of products: from the two 'Castello di Meleto' Chianti Classico wines (also Riserva) to 'Pieve di Spaltenna' (also Riserva), 'Rainero' and 'Il Fiore' (both red wines), grappa, vin santo and extra virgin olive oil. These products can be bought at the Castle shop, open every day from 8.30 a.m. to 7.30 p.m.





Owner: Viticola Toscana Agricola Immobiliare S.p.A.
Tel. and Fax 749129 – E-mail: info@castellomeleto.it
Internet site: www.castellomeleto.it

Fornace di Meleto

Altitude 351 m. **Dialling code 0577**.

Situated at the bottom of the dirt road leading to Meleto Castle, this brick yard has been transformed into an elegant shop-exhibition space. **Maniera** aims to promote, as well as sell, Tuscan artisan crafts which have survived in the modern world.
An eclectic mix of natural fibre fabrics, blown glass, hand-painted ceramics, wood and leather works of art, as



well as pieces made from wrought iron, silver, straw travertine and much more. Everything for the table and house as well as fashion accessories. Tel. and Fax 744123
E-mail: maniera@tin.it - Internet site: www.maniera.it

Conversion of a Brick Yard

The 1832 'General Land Register of Tuscany' provides the first official mention of the Brick yard, although the building material and style suggest it is much older.
It is probable that the brick yard was founded in the mid Eighteenth century at the time the Castle was undergoing the first major restoration project.
The brick yard was converted into a spacious, square open space in 1999 and the shop-exhibition space has a vaulted roof.





Sixth-century B.C. Etruscan arch excavated in Cetamura

Cetamura

Close to S. Gusmè and 9 km from Castelnuovo Berardenga. Altitude 625 m. **Dialling code 0577**.

Cetamura is mainly known for the archaeological excavations begun in 1976 by the University of Florida. To date an Etruscan settlement of the Hellenistic period, essential in reconstructing an 'Etruscan map' of Chianti, has been excavated.
Cetamura is mentioned in late eleventh-century documents in the Badia Berardenga.
Documentary evidence shows that in 1140 there was a castle in Cetamura.

Cornia

8 km from Gaiole (13 km from Radda) in the direction of Brolio Castle, then right turning immediately after the Osteria della Passera. Altitude 425 m.
Dialling code 0577.

The village, named after the nineteenth-century building on the estate, which once belonged to the Ricasolis, is now the management centre for a farming estate.

WHERE TO STAY

Le Contrade offers five flats in restored old farmhouses, named after Sienese 'contradas' (Lupa, Istrice, Oca, Giraffa and Chiocciola). Swimming pool. Car park.
The other rental accomodation run by Le Contrade is in Colombaio, just outside Gaiole (Torre and Aquila), and in Vinci, a few kilometres from Gaiole (Tartuca, Niccio, Drago, Pantera and Onda). In all, Le Contrade sleeps up to 40 people.
Owner: Wilhelm s.a.s. – Tel. 749559 – Fax 749093
Internet site: www.wilhelm-chianti.com

WHAT TO BUY

Work began on the **Colombaio di Cencio** wine cellar in 1998 and it was opened for the 2000 harvest. The estate wines are made here: 'Il Futuro' (Sangiovese, Cabernet, Sauvignon and Merlot), 'I Massi del Colombaioi' Chianti Classico Riserva (Sangiovese and Merlot) and 'Sassobianco' (Chardonnay and Sauvignon). Other products include grappa and extra virgin olive oil. Direct sales, tastings and guided tours. Owner: Wilhelm sas
Tel. 747178 – Fax 747295
E-mail: colombaiodicencio@tin.it
Internet site: www.wilhelm-chianti.com







Stainless steel in the Colombaio di Cencio wine cellar

Lecchi in Chianti

Approximately 10 km from both Gaiole and Radda.
Altitude 427 m. **Dialling code 0577**.

The earliest document concerning Lecchi dates to 998, when Marquis Ugo di Toscana gave several farms between Monteluco and Ama to the Badia di Poggio Marturi.
Lecchi is built around a long narrow street (now Via S. Martino) of predominantly Medieval houses. The most important building is the small, Romanesque **Church of S. Martino** (Thirteenth century), with a single nave; the church was restored many times, particularly in the Nineteenth century. The nearby **Monteluco Castle** in Lecchi (442 m.) is noteworthy. Its strategic position led to its involvement in the long wars between Siena and Florence. Today part of the defensive walls and a solid tower remain: during the recent and controversial restoration of the tower, a glass and cement attic was added to the top of the tower.

8 April 1197

Emperor Henry VI grants the Ricosalis dominion over Lecchi Castle.

WHERE TO STAY

The **Borgolecchi** Bed and Breakfast at the beginning of Via S. Martino and close to the church of the same name, has five bedrooms and a small flat. Open from March to November.
Tel. 746903 – Fax 746814 – E-mail caltur@tiscalinet.it
Internet site: www.borgolecchi.com

WHERE TO EAT

Malborghetto restaurant lies below a charming oratory with a bell tower. You can eat both inside and outside. Local cuisine. Closed on Tuesdays.
Tel. 746201 – E-mail: malborghetto@chiantinet.it

Monteluco TV

Approximately 15 km from Gaiole in Chianti, in eastern Chianti Classico.
Altitude 834 m. **Dialling code 0577**.

Monteluco overlooks the Arno valley and enjoys magnificent views. As its name suggests, the television aerial covering Sienese Chianti is positioned here.

WHERE TO STAY

La Pineta has approximately twenty basic rooms and also offers full board. Restaurant with seating for over 100. Tuscan cuisine with game and wild boar. Tel. 734051 – Fax 734007.

Monti in Chianti

Between Cacchiano Castle and the entrance to the SS 408, approximately 15 km from Gaiole in Chianti. Altitude 3383 m. **Dialling code 0577**.

The village is very old, as testified by a documaent at Badia a Coltibuono concerning an act dated May 1210 in which Pepone di Spinello Firidolfi cedes land in Monti.
The nearby **church of S. Marcellino in Colle** is worth a visit for its atmosphere. The small eleventh-century church with a simple façade has an almost bare interior: only a second-century holy water font and the remains of several columns and capitals bear witness to the fact that this area was a rural centre in Roman times. S. Marcellino is thus one of the oldest parish churches in Chianti.



The Pieve di S. Marcellino in Colle

WHERE TO STAY

The **Borgo Argenina** Bed and Breakfast has been conservatively restored: many original features have been left. The decoration, pure rural 'arte povera' helps create a 'taste of Chianti'. No air conditioning. Seven bedrooms and suites, as well as three flats next to the main farmhouse. Open all year.
Owner: Elena Nappa – Tel. 747117 – Fax 747228
E-mail: borgoargenina@libero.it
Internet site: www.borgoargenina.it

WHAT TO BUY

The interior of this small farmhouse contains a sophisticated exhibition of beautiful things: painted and worked fabrics and numerous decorative objects for the house. **Julia Design**, a well-established name in interior design, is well worth visiting; appointments must be booked in advance.
Tel. and Fax 747728.

Pieve di Spaltenna

Just above Gaiole in Chianti. Altitude 380 m.
Dialling code 0577.



The façade of Pieve di Spaltenna.

Travelling along the SS 408 from Siena to Montevarchi, the gentle hills are abruptly interrupted, just outside Gaiole, by an imposing building: fortified architecture, with walls surmounted at the sides by two squat towers. The Pieve di Spaltenna from this angle looks more like a military than a religious building.

Arriving at Spaltenna on the road leading up from Gaiole, however, the visitor is on the other side of the towered walls and faces the entrance to the parish church, one of the most important monuments in Chianti with origins dating back to

the Early Middle Ages. The elegance of the façade contrasts sharply with the imposing bell tower, built around the year 1000.

The earliest documentary evidence dates to 1030, and concerns 'S. Pietro in Avevano', patronate of the Ricasoli-Firidolfis. The transformation into a fortified church took place approximately one hundred years later, on account of the need to defend Spaltenna from the continual raids of the Florentine and Sienese armies.

23 December 1153

Pope Anastasio II issues a papal bull. Spaltenna is listed as a fortified church.

WHERE TO STAY

One of the most prestigious four star hotels in Chianti is the **Castello di Spaltenna** hotel, set in the old fortified church complex. The 30 rooms and 8 suites are all Medieval in origin, and include the two side towers and several monk's cells. Elegant ambiance. Restaurant. Outdoor swimming pool with small waterfall. Sauna and gym. Tennis court. Billiard room. Car park.
Owner: Catello di Spaltenna S.p.A.
Tel. 749483 – Fax 749269
E-mail: info@spaltenna.it - Internet site: www.spaltenna.it

WHERE TO EAT

The elegant **Castello di Spaltenna** restaurant has seating for approximately 60 both inside and out, in the church courtyard. Innovative variations on Tuscan cuisine. Evenings at Spaltenna are given a touch of class by harp music (Tuesdays) and harpischord (Thursdays). Excellent wine list.
Tel. 749483.

Pieve di S. Polo in Rosso

Approximately half way between Radda and Gaiole, on a turning off the Radda-Lecchi road. Altitude 456 m. **Dialling code 0577**.

Considered to be one of the best examples in Chianti of a fortified church, S. Polo in Rosso is mentioned for the first time in a document in Badia a Coltibono dated 1070.
The church is evocative since the original Romanesque church is incorporated into the remains of a fortification.
In 1103, S. Polo in Rosso belonged, together with many other churches and castles, to the Ricasoli Firidolfis. In 1203, its possession by the 'Florentine Contado' was sanctioned.

11 March 1103

A papal bull issued by Pope Pasquale II confirms that S. Polo forms part of the Fiesole diocese.

Little is known of its later history other than that after its conversion into a fortified church, it was involved in a family feud in the Fourteenth century and in 1478 was stormed by the Aragonese, Siena's allies.
S. Polo in Rosso has a basilica plan with a nave and two aisles divided by arches supported by pilasters. There is a semi-circular apse at the end of the central aisle.
After it was fortified, defensive towers were added to the church, following the canons of fifteenth-century military architecture.

Entrance allowed during Mass on days shown on the calendar on the entrance door

WHERE TO STAY

Castello di S. Polo in Rosso has six houses for rent, offering a variety of accomodation (sleeps 26 in all). Minimum rental of one week. Swimming pool (available until 4 p.m.).
Conference room for parties and congresses.
The estate pamphlet explicitly states, 'Families with children under 16 not accepted'.
Owner: San Polo in Rosso s.r.l.
Tel. 746045 – Fax 746153



Interior of one of the S. Polo in Rosso flats.



The Pieve di S. Polo in Rosso.

MUSIC



Several rooms in **S. Polo in Rosso** are used by the Officina della Musica, a society promoting talented Russian musicians. This society is the natural result of the owners' lifelong interest in music. The society's musical calendar as well as other musical events are performed in a concert hall (65 seats) and there is also a recording studio equipped with the latest technology.
To mark anniversaries and special occasions, classical music CDs and concerts can be arranged to order. For further information, contact: Officina della Musica – Tel. 746863
Fax 746172 – E-mail: officinamusica@sanpolo.it
Internet site: www.officinamusica.it

Poggio S. Polo

This is the group of houses on the road to S. Polo in Rosso. Altitude 527 m. **Dialling code 0577**.

WHERE TO EAT

Il Poggio restaurant is not far from the church of S. Polo in Rosso and set on a hillside. There is seating for approximately fifty both inside and in the garden. Simple décor, old-fashioned Tuscan cuisine. Car park. Tel. 746135.

Rocca di Castagnoli

Reached by taking the road off the SS 408 three kilometres from Gaiole in the direction of Castelnuovo Berardenga. Altitude 505 m. **Dialling code 0577**. Post Office 731061.

According to a document at Badia a Coltibuono, the first time the place is mentioned was in a sales act of 1104. Castagnoli is later mentioned at the Poggibonsi Convention of 1203 in relation to the numerous territorial demarcations between Florence and Siena.

The castle was involved in the so-called 'Aragonese wars', conquered by the Sienese in 1478 and held by the city for a considerable time. After the fall of Siena in 1555, the castle lost its military importance.

The castle changed hands many times: the Piccolomini, Tempi and then the Ricasoli-Firidolfi families all owned it at one time and its importance as an avant-garde agricultural estate grew over time. During Pietro Leopoldo Lorraine's visit to Chianti in the summer of 1773, he praised the local agricultural practices in his diary and admired the eighteenth-century villa-farm built by the Tempi family.



Rocca di Castagnoli

Situated on the edge of the woods reaching up to Monteluco (834 m.), which were once mainly planted with chestnut trees (from which the name Castagnoli derives), the estate today covers over 1300 hectares.

The oldest part of Rocca di Castagnoli, made up of an imposing polygonal building around a large courtyard, is well-preserved today.

The nearby **Church of S.S. Pietro e Paolo**, once part of the Arezzo diocese, was restructured in the Eighteenth century.

The small hamlet grew up slowly over time behind the Rocca.

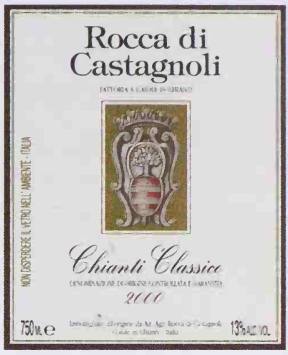
WHAT TO BUY

English spoken.

The **Enoteca Rocca di Castagnoli** (Tel. 744007), at 45 Via Ricasoli, in the main square in Gaiole, sells all the estate products: from 'Rocca di Castagnoli' Chianti Classico to 'Poggio

a'Frati' and 'Capraia' Riserva wines, red wines such as 'Molino delle Balze' (Chardonnay, aged in barriques), 'Stielle' (Sangiovese, Cabernet Sauvignon), 'Buriano' (Cabernet Sauvignon) and 'Rosso della Rocca' (Sangiovese), as well as extra virgin olive oil and grappa.
The Rocca also has a sales point and offers tastings, prior to booking.
Owner: Rocca di Castagnoli S.r.l. – Tel. 731004
Fax 731050 – E-mail: agricoloraocc@libero.it





Vineyards cover 213 hectares

WHERE TO EAT

The small restaurant-pizzeria, **Alto Chianti**, alongside the church of SS: Pietro e Paolo. Closed on Mondays. Tel. 731008.

S. Giusto in Salcio

Almost on the boundary of the Gaiole and Radda communes, it is reached more easily from Radda (3 km.)

S. Giusto, close to the Romanesque church of **S. Giusto in Salcio**, was a Roman rural settlement. The church has the typical plan of a nave and two aisles, closed by three apses, with arches supported by four-sided pilasters.
The church and belfry were rebuilt in the 1920's, although the base of the bell tower is original.
Sunday Mass at midday is open to all (foreigners often attend).



26 May 1020
A sales act in the Badia a Coltibuono archives mentions the Church of S. Giusto in Salcio, built near a settlement of veteran Roman soldiers.

S. Piero in Avenano

From Gaiole in Chianti (5 km.), the church is a short distance after the turn off to Radda. Altitude 384 m. **Dialling code 0577**.

Although well signposted, and complete with an erudite historico-architectonic description, the church of S. Piero in Avenano is abandoned and the entrance door barred. The noteworthy church with Gothic cross vaults was built on the remains of a pre-existing Romanesque church in the Sixteenth century.
The church is atmospheric and a short visit is recommeded.

WHAT TO BUY

The **Agricoltori del Chianti Geografico** cooperative was set up 42 years ago by a group of far-sighted wine-growers. Their aim is to improve the quality of the wines produced in the area and to be more competitive on the markets. It is interesting to note that the original 17 member estates in 1961 have grown to over 200 today.

Vineyards cover 571 hectares

The shop, near the Radda-Gaiole turn off, is 5 kilometres from Gaiole. It stocks a wide range of products. Chianti Classico wines include 'Geografico', 'Contessa di Radda' and Riserva 'Montegiachi'.
Other wines are also available, including 'Capitolare di Biturica' (Sangiovese, Cabernet Sauvignon), 'Pulleraia' (Merlot), Chianti dei Colli Senesi and Vernaccia di S. Gimignano, as well as extra virgin olive oil and vin santo.

English and French spoken

The cellars are open to the public. Tastings and snacks for up to 10 people.
Owner: Agricoltori Chianti Geografico s.c.a.r.l.
Tel. 749489 – Fax 749223 – E-mail: info@chiantigeografico.it
Internet site: www.chiantigeografico.it

S. Sano

On a road off the SS 408 between Gaiole and Siena, about half way between Radda and Gaiole.
Altitude 391 m. **Dialling code 0577**.

The remains of a tower and the structure of a part of the hamlet suggest that there was a fortification in S. Sano in the Middle Ages. Under the jurisdiction of S. Polo in Rosso, the hamlet lies on the boundary between Florentine and Sienese territory.



Monument to Rana Beona

WHERE TO STAY

The **Residence S. Sano** is in a farmhouse dating to the Middle Ages. Family atmosphere. 14 bedrooms. Restaurant for guests. Car park. Closed throughout November.
Tel. 746130 – Fax 746156
E-mail: hotelsansano@chiantinet.it

WHERE TO EAT

La Grotta della Rana seats 40 both inside and in the garden. Typical trattoria serving Tuscan cuisine. Food and tobacconist's shop next door. Tel. 746020.

27 February 1553

The Sienese, garrisoned in Aiola, attack and destroy S. Sano, slaughtreing women and children. The commander, Mino da Siena, was hanged by his men for his barbarity.

FESTIVALS

In 1967 a unique cultural festival was set up, inspired by the **Monument to Rana Beona**. Held annually over the second weekend in September, the festival is centred around a painting exhibition, which literally invades the whole town. Various collateral events: popular theatre, debates and folklore.

S. Vincenti

Reached from Monteluco (7 km.) by taking a partly dirt road. Altitude 520 m.

On June 20 715, an envoy of the Longobard King Liutprando intervened in the conflict between the bishops of Siena and Arezzo to take posession of S. Vincenti and other parish churches in Chianti. This is the earliest documentary evidence to mention S. Vincenti and it bears out the dating of the numerous pre-Romanesque remains still visible today. From the Eleventh century, S. Vincenti was part of the 'parish church system', which organized the rural communities in Chianti into parishes under the local bishop.



Today, despite numerous restructuring projects, the **Pieve di S. Vincenti** retains a basilica plan, with a nave and two aisles separated by arches supported by squat pilasters. The clear and dominant Romanesque style is the result of rebuilding in the Thirteenth century, when many other churches in Chianti (S. Giusto in Salcio, S. Polo in Rosso, S. Maria a Spaltenna) were also restored. There is now little trace in the interior of the fifteenth-century frescoes, although an eighteenth-century baptismal font can be admired.

Tornano

Take a road off the Montevarchi-Siena road (SS 408), and after Gaiole, it is a further 6 km in the direction of Siena. Altitude 365 m. **Dialling code 0577**.

During the centuries of conflict between Florence and Siena, **Tornano** and Campi Castles provided a solid fortified barrier along the road from the Arno valley to Siena. Before passing to the Ricasoli family, when it was caught up in many battles during the Thirteenth century, the Castle belonged to the Mezzolombardi family for may years, until Guarnellotto dei Mezzolombardi captured one of Frederick Barbarossa's envoys and was punished by the confiscation of his property in 1167. Like all fortified structures, Tornano castle served no further military purpose after the fall of Siena in 1555. The castle fell into disrepair before it was restored and turned into tourist accomodation.

4 June 1203
The Poggibonsi Assembly assigns Tornano Castle into Florentine territory while deliberating the new Florence - Siena boundaries.

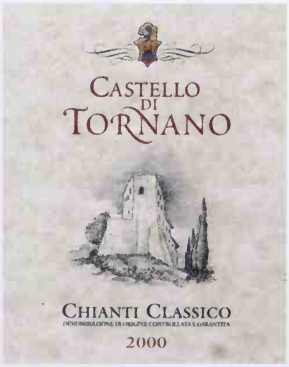


Tornano. The castle and small hamlet

WHERE TO STAY

There are 13 hectares of specialised vineyards. English and French spoken

Castello di Tornano describes itself as 'farm holiday accomodation', but the beauty of the area and the imposing castle are breathtaking.
There are many different types of accomodation available. You can stay in one of the eight flats in the 'farmhouse' and 'barn', or else in the seven double rooms in the castle. The unique flat in the keep can only be visited as it is not rented out.
Guest restaurant. Swimming pool. Tennis court. Riding stables. Estate products on sale, including 'Castello di Tornano' Chianti Classico. Tastings. Car park.
Owners: Selvolini family - Tel. 746067 - Fax 746094
E-mail castellotornano@chientinet.it
Internet site: www.castelloditornano.it



Vertine

Near Gaiole in Chianti, above the nearby church of Spaltenna. Altitude 505 m. **Dialling code 0577**.



The keep at Vertine.

Vertine, one of the most interesting fortified hamlets in Chianti, has a keep in the walls which has remained unchanged since its depiction in one of the sixteenth-century 'Maps of the Guelph Captains'. Many of the buildings date to the same period as the defensive walls, probably built in around 1300. There is no doubt that Vertine is Vertinule, mentioned in the Tenth century in relation to property owned by the Marquis of Tuscany, and that there was a 'curtis' here from 1049. Later documents reveal that from the Thirteenth century, the Ricasoli-Firidolfi family dominated the hamlet.

Vertine, incredibly, has not been subject to the invasions that in so many cases have changed the appearance of hamlets and castles in Chianti.

8 May 977

Willa, Ugo di Toscana's mother, donates some of her property in Vertine to the Badia Fiorentina

WHERE TO STAY

As this guide goes to press, Vertine's imposing keep is being restored to create a single luxurious suite.

Recently acquired by nearby Spaltenna Castle, the keep (which will have its own private swimming pool on the roof, a cellar-wine shop and other exclusive facilities), will be open to guests from early 2003.

Vistarenni

Villa Vistarenni is at the end of the dirt road leading from the crossroads of the SS 408 and the road to Gaiole. 4 km from Radda. Altitude 518 m.
Dialling code 0577.

Vistarenni is thought to be Etruscan in origin. The village of Fistarinne (Vistarenni) is mentioned for the first time in the Coltibuono Register of 1049 in a sales act.
The fifteenth-century Florentine Land Register notes that Vistarenni numbers eight buildings and belongs to Giovanni di Cecchino of Panzano. The farming hamlet changed radically in



Villa Vistarenni

the Seventeenth century when the Florentine, Gianozzo da Ceppaarello built the large villa-farmhouse.
From the Eighteenth century the villa changed hands a number of times: first the Pianigiani from Radda (1714), then Prince Ferdinando Strozzi (1852) and then Senator Giorgio Sonnino (1892) who bought up surrounding farms to increase the estate to 650 hectares. The later work on the façade and the addition of an external staircase (1914-19) give the villa its present day theatrical appearance.
Next to the large villa is the small, sixteenth-century **Chapel of S. Maria Maddalena de' Pazzi**, with the date 1584 on the architrave. Members of the Sonnino family are buried here. It has not yet been established why a chapel dedicated to one of the Church saints was built here.

WHERE TO STAY

Villa Vistarenni offers holiday accomodation in the main villa as well as in a variety of flats: 'La Villa' (500 square metres on the ground and first floors of the villa, sleeps 7), 'Bellina' (130 square metres on the second floor of the villa, sleeps 4), 'Solaio' (100 square metres on the second floor of the villa, sleeps 4), 'Il Cottage Chiara' (130 square metres in a nearby sixteenth-century farmhouse, sleeps 6). 'Il Cottage-Casina' (30 square metres in the farmhouse, sleeps 2), 'Il Cottage - Togna (100 square metres in the farmhouse, sleeps 4). Swimming pool. Tennis court. Car park.

WHAT TO BUY

Guided tastings are held in **Villa Vistarenni**'s cellars, which are carved out of the rock. The estate shop sells the two 'Villa Vistarenni' Chianti Classico wines (vintage and Riserva) and 'Codirosso' (a Tuscan IGT).
Owners: Tognana family - Tel. 738476
Fax 738754 - E-mail: vistarenni@chiantinet.it
Internet site: www.villavistarenni.com



Bettino Ricasoli and Chianti

Since it is impossibile to determine the year the wine (now legaly called Chianti Classico) produced in the historic region of Chianti was created, 1809, the year Bettino Ricasoli was born, can be taken, since it was this man who created the wine. After twenty years' experience and study, he concluded that the best Brolio was made by mixing three grape varieties in given proportions: Sangioveto (Sangiovese), Canaiolo and Chianti Malvasia. In 1967 the conclusions reached by Bettino Ricasoli concerning Brolio were adopted in the legal rules for the Denomination of Chianti Origin. The decision in 1984 to award Chianti with 'Denomination of Controlled and Guaranteed Origin' (DOCG) status, led to some changes being made in the preexisting set of laws, although the basic principles were retained.



Castellina in Chianti

Badiola
Bibbiano
Cagnano
Casina dei Ponti
Fonterutoli
La Piazza
Le Piazze
Lilliano
Macie
Pietrafitta
Pieve di S. Agnese
Ponte Nuovo
Rencine
Ricavo
S. Leonino
Villa Cerna

Detail of sixth - century b.C. attil vase, found in Castellina in Chianti

Castellina in Chianti

Siena > 22 km. Florence < 48 km. Altitude 578 m. **Dialling code 0577**.
Florence-Siena Superstrada from Firenze Certosa, S. Donato exit. From Siena, 22 km along the 'Chiantigiana' road.
Carabinieri 740202. Emergency medical service 740897. Commune 740201. Post Office 741000. Banca Toscana Bank 740219. Monte dei Paschi di Siena Bank 740243. Cassa di Risparmio di Firenze Bank 741064.



Castellina's fort

Castellina is mentioned for the first time in a sales contract of January 1054. From the end of the Twelfth century it was controlled by Florence and was made the capital of one of the regions in the Chianti League.
Fortified by the Florentines, Castellina grew in importance after the 1203 Poggibonsi Peace, since it was on the border of Florentine and Sienese lands and, furthermore, on the main road connecting the two towns. Its strategic position meant that over the centuries it was often caught up in the fighting.

In 1397 it was attacked and semi-destroyed by the troops of Alberico da Barbiano, a Visconti mercenary allied to Siena. The Florentine Republic commissioned Filippo Brunelleschi to rebuild the town walls. In 1452 the defences of Castellina were successful in repelling the Neapolitan forces allied to the Sienese in the first Aragonese invasion. However, in 1478 the 'castle', fortified by Giuliano da Sangallo, fell in the siege mounted by the same coalition.

5 February 1193

The Trebbio noblemen allow the Florentines to build defensive walls around Castiglione (the future Castellina).

Castellina's importance waned after the fall of the Republic of Siena in 1555. The walls, no longer serving any military purpose, were progressively used as foundations for new houses.

29 January 1507

A farmer discovers a large Etruscan tomb, dating to the Seventh century B.C., in Castellina.

Given the town's history, it is easy to see the importance of the town's defensive walls, which can still be seen in two significant examples of military engineering: the 'Rocca' (fort) and Via delle Volte. The **Rocca**, a defensive building surmounted by an imposing keep, was restored in the 1930's. It will soon house an Etruscan Museum, which will collect the Etruscan exhibits found in Castellina, now spread between Florentine and Sienese museums, under one roof. **Via delle Volte**, a noteworthy example of military architecture, is made up of a covered walkway interspersed with observation towers (few of which remain).

Castellina's main street is lined with several late Renaissance buildings, the most notable of which are Palazzo Bianciardi and Palazzo Straccali.

The parish **Church of S. Salvatore**, near to where the Florence Gate once stood (it was desroyed in the Second World War), was built in the Twentieth century in the neo-Romanesque style. Inside is a 'Madonna and Child' by Lorenzo di Bicci.

The **Monte Calvario Hypogeum** is close to Castellina. An imposing Etruscan tomb dating to the Seventh century B.C., it is considered to be the most important archaeological find in Chianti. The four entrances are situated on the axes of the four cardinal points.

The entire commune of Castellina lies within Chianti Classico.



The Monte Calvario hypogeum

WHERE TO STAY

The **Albergo Girasole** (3 stars) is at Via Trento e Trieste, 45, a stone's throw from the historic centre. The rooms are set over two floors of a recently restored bulding.
Tel. 741327 – Fax 741347 – E-mail: girasole@girasole.it
Internet site: www.girasole.it

The **Colle Etrusco Salivolpi** is another 3 star hotel, situated at the entrance to Castellina when approaching from S. Donato in Poggio. There are approximately twenty rooms all in the main part of a farmhouse restored in the 1980's. Open all year. Swimming pool. Car park.
Tel. 740484 – Fax 740998 – E-mail: info@hotelsalivolpi.com
Internet site: www.hotelsalivolpi.com

Il Colombaio is a 3 star hotel on the edge of Castellina (if approaching from Radda or Panzano) near the large Etruscan Tomb. There are 15 rooms in the restored farmhouse and a further 6 rooms in a nearby farm building. Open all year. Swimming pool. Car park. Tel. 740444 – Fax 740402.

The fifteenth-century **Palazzo Squarcialupi** (3 stars) is in the middle of Castellina (Via Ferruccio 22). 15 rooms and 2 suites, all with air conditioning. On the ground floor of the palazzo, the wine shop sells produce from the La Castellina estate (Tel. 740454). The hotel swimming pool is 500m away, on the La Castellina estate.
Tel. 741186 – Fax 740386 - E-mail: info@chiantiandrelax.com
Internet site: www.ctiandrelax.com

WHERE TO EAT

The **Albergaccio di Castellina** (Via Fiorentina 63) serves a successful combination of Tuscan cuisine and innovative gastronomy. Local produce is widely used. Good wine list. Recent restoration now makes it possible to dine in separate small rooms; seating for 45. A further 40 can eat in a the dining room with a fireplace. Booking recommended. Closed on Sundays and for lunch on Wednesdays and Thursdays.
Owners: Francesco Cacciatori and Sonia Visman.
Tel. 741042 - Fax 741250
E-mail: posta@albergacciocast.com
Internet site: www.albergacciocast.com

Gallopapa serves excellent meat. Wine shop as well. Country furniture and simple décor. The entrance is reached by following the Via delle Volte for a short distance. Closed on Thursdays. Tel. 742939.

The **Antica Trattoria La Torre** is a traditional restaurant, in business for over a century. Exclusively Tuscan cuisine: 'Chianina' beef, game, lamb and pork, pulses and mushrooms. Good wine list. In summer there are tables outside in front of the entrance (beneath the Rocca). Booking recommended.

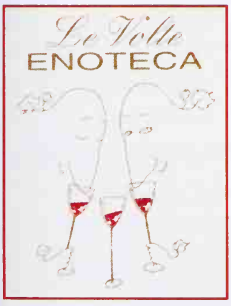
Antica Trattoria "La Torre"

Open all year. Closed on Fridays. Owners: Stiaccini family. Tel. 740236 - Fax 740228.

The pizzeria-restaurant, **Il Tinello** (Via IV Novembre 107) is on the outskirts of Castellina, in the direction of Siena. Tuscan cuisine on the ground floor (restaurant) and pizzeria in the old cellars. Car park. Closed on Mondays. Tel. 742835 - Fax 742904.

Robust Tuscan cuisine is served at the **Tre Porte** restaurant-pizzeria in Via Trento e Trieste 4/6/8. Closed on Tuesdays. Tel. 741163.

WHAT TO BUY



The **Enoteca Le Volte**, Via Ferruccio 12, sells both renowned and little-known wines. Excellent selection of the best Tuscan estates and Italian and foreign fine wines. Pleasant shop and welcoming atmosphere.
Tel. 741314 – Fax 742891
E-mail: enotecalevolte@libero.it

La Bottega lives up to its name (in Italian, bottega means workshop). Numerous examples of 'arte povera' (mainly furniture and Tuscan bric à brac), as well as fine antiques: vases, paintings, fabrics, glass and wrought iron pieces, and much more.
Furniture and works of art that need to be restored can be restored by the few remaining local artisans who still use the traditional Chianti techniques. Via Ferruccio 34/36. Tel. 740980.

LA BOTTEGA
Mobili
Antichità
Oggetti d'arte



La Magona, Via Ferruccio 68, sells a plethora of Italian designer household goods. The dominant materials used are stainless steel, glass and wood.

La Magona

A vast assortment: coffee makers, oil cruets, cork screws, glasses, cups, tea pots, graters and serving plates...
The modern and functional shop is also a stationer's and tobacconist's. Tel. 740353.



Despite its name, **Il Toscanaccio** sells creative exclusive pieces not just from Tuscany. At first sight, it appears to be a traditional antiques shop, yet the pieces on sale date from all eras: old, new, antique, modern and post-modern. The shop specialises in interior design.

TOSCANACCIO

Clients' requirements can also be met by accompanying them around the region. Via Ferruccio 44. Tel. and Fax 742930 E-mail: iltoscanaccio@libero.it

AGENCIES

The estate agents **Casa in Toscana** (Via delle Mura 6/8) sells flats, farm houses, villas, castles and farms. Tel. 742960 Fax 742249 – E-mail: info@casaintoscana.com
Internet site: www.casaintoscana.com

BUILDING RENOVATION



Green Studio, Via Toscana 5, deals with any building and design requirements for the renovation of farmhouses.
Tel. 740985 Fax 741240
E-mail: darurossi@tin.it

FESTIVALS

Castellina hosts theatrical performances and concerts over the summer, and the calendar of events is available from the Spring.
The **Festa del Cocomero** (Watermelon festival) is held on 24 August. During **Pentecost** festivities, artisanal products are on sale and there are tastings of local wines. Castellina **Market** is held on Saturdays.

Etruscan fact file.

● *From the Ninth century B.C. the Etruscan civilisation slowly grafted onto the Villanova civilisation, establishing close links with neighbouring peoples and the Greeks.*
From the Eighth to the Sixth centuries B.C., the Etruscan civilisation expanded notably (not only in commercial terms), as a result of the initiatives taken by individual towns. To the South, the expansion reached as far as Veio, Faleri, Capena, Rome and parts of Campania. To the East, the Etruscan civilisation fused with that in Umbria. To the North, beyond the Apennines, Felsina, Spina, Adria, Mantua and Melpo (the future Milan) were founded. The occupation of Elba, in the Tyrhennian sea, was vital on account of the island's rich reserves of minerals.
The slow decline began at the end of the Sixth century B.C., caused by conflict with the Latins and Cuma population (Cuma battle in 474 B.C.).



Sixth-century B.C. vase found at the Poggino Necropolis (Castellina in Chianti)

● *Etruscan art is an extraordinary fusion of oriental motifs (derived from Syria, Mesopotamia, Egypt and Armenia), leading scholars to speak of an oriental culture parallel to the Greek civilisation. Around the Sixth century B.C., Eastern Greek influences became more dominant, and the first temples in the classical Greek style were built.*
The large scale building of sarcophagi and funeral urns, with portrait sculptures on the lids, is of great interest.

● *The Etruscans believed that the soul was immortal and that there was a close relationship between the living and the dead. The construction of house-shaped tombs, containg the deceased's household objects, bears witness to their rites.*

Badiola

Just over 5 km from Castellina, reached by a dirt road off the 'Chiantigiana' towards Siena, after the villages of Casalrecchi and Mandorlo. Altitude 571 m.
Dialling code 0577.



Badiola

S. Maria in Colle (also known as Badiola), a small church with a bell tower and semi-circular apse, is one of the oldest Romanesque buildings in Chianti. The place is uninhabited and highly atmospheric.
In the past Trebbio Castle stood near the church, but there are no remains of the former seat of the Lords of Castellina from the beginning of the Twelfth century.

WHERE TO STAY

The 4 star **Villa Casalecchi** in Casalecchi is in a sixteenth-century villa, with the twenty rooms set both in the main villa and in a nearby building. Antique furniture and sober elegance. Restaurant. Large gardens. Swimming pool. Tennis court. Car park.
Owner: Lecchini Giovannoni
Tel. 740240 - Fax 741111 - E-mail: info@villac salecchi.it
Internet site: www.villacasalecchi.it

WHERE TO EAT

The **Villa Casalecchi** restaurant is situated in the hotel of the same name. The menu offers a range of both Tuscan cooking and international cuisine. The dining room is frescoed and has seating for 40 people.
Booking recommended. Car park. Tel. 740240.



Bibbiano

Reached from the Castellina in Chianti – Castellina Scalo road and then taking the turning on the right in Lilliano. Altitude 306 m. **Dialling code 0577**.

The name derives from an old castle (Bibbiano della Castellina), already standing in the Eleventh century. A public act dating to September 1089 relates to the donation of the Court and Castle 'di Bibule' to Giovanni di Benzo, whereas a later act of September 1139 was stipulated at the nearby church of S. Antimo.

WHAT TO BUY





The **Tenuta di Bibbiano** produces various types of Chianti Classico: 'Bibbiano', 'Vigna del Capannino' Riserva and 'Montornello' (Sangiovese, Colorino and Canaiolo).
The estate has 21 hectares of vineyards. Prior to booking, tastings, snacks and lunches can be arranged for up to 40 people. There are also 4 flats for rent, sleeping up to 16 people.
Owner: Tenuta Bibbiano s.r.l. - Tel. 743065 - Fax 743202
E-mail: info@tenutadibibbiano.it
Internet site: www.tenutadibibbiano.it

English, French and German spoken

Cagnano

4 km from Castellina, on the road to Castellina Scalo. Altitude 394 m. **Dialling code 0577**.

Cagnano, or Cignano, lies exactly on the dividing line (established by the Poggibonsi treaty of 1203) between Florentine and Sienese territories. The earliest mention of Cagnano dates to 998, when Ugo, marquis of Tuscany, ceded 'three houses in Cignano with the church of S. Pietro' to the Poggibonsi Badia. There is nothing left of Cignano Castle, built at the beginning of the Eleventh century.

11 September 1074

Emperor Arrigo IV confirms that the 'Castellum de Cignano' belongs to the Badia Fiorentina.

WHAT TO BUY

The **Fattoria Casavecchia** sells wines produced locally: 'Campo ai Noci' Chianti Classico (Sangiovese), 'Casavecchia' Riserva Chianti Classico (Sangiovese), 'Capetino' (Merlot) and 'Seriolo' (Cabernet Sauvignon).
This estate adopts an untraditional wine-making technique and does not age wine in wooden casks.
Owners: Puiatti family- Tel. 740424
Fax 0481. 809685
E-mail: dzanette@puiatti.com
Internet site: www.puiatti.it



Great vine varieties are all different. Why then should they produce the same fine wines?
Giovanni Puiatti

Casina dei Ponti

About 10 km from Castellina in Chianti in the direction of Castellina Scalo. Altitude 191 m. **Dialling code 0577**.

Vineyards cover 192 hectares

English, German, French and Spanish spoken

Casina dei Ponti is famous for the Casa Vinicola Cecchi, a traditional wine producer, established in 1893. Members of the Cecchi family were appointed 'podestà' of Poggibonsi in 1407 and 1697.
Besides 'Cecchi' Chianti Classico a further two Chianti Classico wines are produced: 'Riserva di Famiglia' and 'Messer Pietro di Teuzzo', whose label represents the notary seal on the 1203 sales act with which Messer Pietro transferred several vineyards in the area to the Poggibonsi Badia. Other wines include 'Spargolo' (Sangiovese) and 'La Gavina' (Cabernet Sauvignon). Extra virgin olive oil, vin santo and grappa are also produced. Owners: Cecchi family
Tel. 743024 – Fax 743057 E-mail: cecchi@cecchi.net
Internet site: www.cecchi.net

Fonterutoli

5 kms from Castellina in Chianti, on the S.S. 222 ('Chiantigiana') in the direction of Siena.

Thought to date to Etruscan times, Fonterutoli is certainly Roman in origin as its name suggests (Fons Rutoli) and as the stretch of Roman road in the town clearly shows.
Fonterutoli is first mentioned in a document dated 998, when Emperor Ottone III granted a 'privilege' to the diocese of Arezzo.

Fonterutoli's fame is linked to the well-known treaty, signed on 29 March 1201 in the local church of S. Miniato, which ended one of the many wars between Florence and Siena. Seven years later the two republics signed another peace treaty in the same church. In his famous 'Dizionario' of 1833, Repetti states that in the Late Middle Ages there was a castle in Fonterutoli. This theory is plausible as remains of walls have been found. Nothing remains of the original church of S. Miniato. However, the medieval street plan remains largely intact, with the small piazza containing the new church and several well-built houses. On one side of this piazza are the walls of **Villa Mazzei**, dating to the second half of the Sixteenth century.

Two kilometres from Fonterutoli, in **Il Poggino**, an Etruscan necropolis dating to the Seventh-Sixth centuries B.C. has recently been excavated. The site is open to the public and is signposted.

20 June 998

Emperor Ottone III set the boundaries between the diocese of Arezzo, Fiesole and Siena at Fonterutoli.



Fonterutoli. Siena in the backgound

WHERE TO STAY

Castello di Fonterutoli dates to 1435, when donna Esmeralda, daughter of Giovanni di ser Lapo Mazzei, married Piero di Agnolo di Fonterutoli.

There are a varirty of accomodation options, both in Fonterutoli and the surrounding area. Accomodation ranges from the 50 square metre 'Carpentiere' flat to larger flats: 'Glicine Piccolo' (110 square metres, sleeps 4), 'Glicine Grande' (100 square metres, sleeps 6), the 'Limonaia' (150 square metres, sleeps 7), 'Pastore' (140 square metres, sleeps 8). Three kilometres from Fonterutoli, 'Badiola' is 80 square metres and sleeps 4. For further information and bookings, contact: 'Stagioni del Chianti'. Tel. 055 2657842
Fax 055 2645184 - E-mail: info@stagionidelchianti.com
Internet site: www.stagionidelchianti.com

19 March 1816

Death of Filippo Mazzei, assistant to President Jefferson in drafting the Declaration of Independence and promoter of the first Tuscan vine varieties planted in Virginia.

WHAT TO BUY



Castello di Fonterutoli has an estate shop selling wines from the estate's four wine-producing areas: Fonterutoli, Siepi, Badiola and Belvedere.

The wines on sale include: two 'Fonterutoli' Chianti Classico labels, 'Castello di Fonterutoli (Sangiovese and Cabernet Sauvignon), 'Siepi' (Sangiovese and Merlot) and 'Poggio alla Badiola'.

Also on sale are the estate extra virgin olive oil and the famous lavender-based cosmetic products.

Owners: Marchesi Mazzei – Tel. 73571 – Fax 735757

E-mail: fonterutoli@fonterutoli.it

Internet site: www.fonterutoli.it

La Piazza

Leave the 'Chiantigiana' between Castellina in Chianti and Panzano at Pontenuovo and continue up the hill for a little over 1 kilometre. Altitude 348 m. **Dialling code 0577**.

La Piazza is a small hamlet in the northern most part of the Commune of Castellina in Chianti. Famous historically for the nearby **Church of Sicelle**, a simple Romanesque building with a single nave. The church opening hours are erratic but a short visit is recommended.

4 March 1077

The earliest document relating to Sicelle is a sales act for land owned by one Teuzza, Benedetto's widow.

WHERE TO STAY

Borgo Sicelle, very close to the Church of Sicelle, rents rooms and small flats. Swimming pool. Car park. Tel and Fax 749737

E-mail: micelle@inwind.it - Internet site: www.borgosicelle.it

WHERE TO EAT

Osteria La Piazza in La Piazza enjoys good views: the tables outside are therefore much sought after. 50 places inside and the same number outside. Mainly Tuscan cuisine and also fish. Shut in January-February and closed on Mondays. Tel. 733580.

Le Piazze

6 kilometres from Castellina, at the end of a (mainly dirt) road off the road to Poggibonsi.
Altitude 295 m. **Dialling code 0577**.

WHERE TO STAY

Twenty rooms available in the hill-top restored hamlet. **Locanda Le Piazze** also has a series of well-furnished sitting rooms with fireplaces. Swimming pool. Car park. Restaurant (prior to booking). Open from the beginning of April to mid November. Tel. 743190 – Fax 743191.

Lilliano

A short way off the Castellina in Chianti – Castellina Scalo road, about half way between the two. Altitude 304 m. **Dialling code 0577**.

The origins date at least to 998, when Ugo of Tuscany ceded land in Lilliano to the Poggibonsi Badia. The parish Church of S. Cristina in Lilliano, mentioned in Clement III's papal bull of April 1189, passed under Florentine jurisdiction with the 'Lodo di Poggibonsi' of 1203. The façade and entrance door to the church are origina,l whereas the bell tower is seventeenth-century.

25 July 998

Lilliano is ceded to the Poggibonsi Badia.

WHERE TO STAY

Tenuta di Lilliano offers numerous accomodation options (with swimming pool): 'Casa Vicentini' (50 square metres, sleeps 2), 'Casa Guidi' (85 square metres, sleeps 4), 'Casa Carraretto' (100 square metres, sleeps 6). For bookings, contact:
Tel. 055 2657842 - Fax 055 265184
Owners: Ruspoli. Tel. 743070 - Fax 743036
E-mail: lilliano@sitdnet.it - Internet site. www.lilliano.it

WHAT TO BUY

Tenuta di Liliano sells a variety of wines: two 'Lilliano' Chianti Classico (vintage and Riserva), 'Anagallis' (Sangiovese, Colorino, Merlot) and 'Vigna Catena' (Merlot). Other products include vin santo, grappa and extra virgin olive oil. Tastings can be organised for up to 50 people.

WHERE TO EAT

Osteria del Laghetto, a restaurant-pizzeria, is close to Lilliano in Quornia. Also buffets and business lunches. Car park. Tel. 743125.

Macie

Less than 4 kilometres from Castellina in Chianti, on the road to Castellina Scalo. Altitude 368 m. **Dialling code 0577**.

One of the most important agricultural centres in lower Chianti, built on the remains of a small medieval hamlet, of which there is little documentary evidence. As the area belonged to the Capponi family, it is likely that they built the original parts still visible today.
From 1973, the hamlet has been the headquarters of the Rocca delle Macie estate.

WHERE TO STAY

English, French, German and Spanish spoken

The Rocca delle Macie hotel is called **Riserva di Fizzano**: an isolated hamlet with swimming pool and restaurant. Tel. 7371 - Fax 743163. The estate also rents a variety of flats of varying sizes, including: 'Silverosa' (62 square metres, sleeps 4), 'Roccato' (80 square metres, sleeps 5), 'Rubizzo' (72 square metres, sleeps 4) 'Casato' (74 square metres, sleeps 4), 'Sergioveto' (67 square metres, sleeps 5) and 'Vernaiolo' (88 square metres, sleeps 6). For further information and bookings, contact: 'Stagioni del Chianti' Tel. 055 2657842
Fax 055 265184 – E-mail: info@stagionidelchianti.com
Internet site: www.stagionidelchianti.com

WHAT TO BUY

30 hectares of olive groves (15,000 trees)

The **Rocca delle Macie** estate covers 500 hectares of which 300 hectares are cultivated as vineyards. A variety of wines are produced: 'Rocca delle Macie' Chianti Classico, two Riserva Chianti Classico wines ('S. Alfonso' and 'Fizzano'), 'Vernaiolo' (Sangiovese), 'Roccato' (Sangiovese and Cabernet Sauvignon), 'Rubizzo' (Sangiovese and Merlot) and 'Morellino di Scansano'. Other products include extra virgin olive oil, grappa and honey. Tastings, snacks, lunches and dinners can be arranged prior to booking.
Owners: Zingarelli family – Tel. 7321 – Fax 743150
E-mail: rocca@roccadellemacie.com
Internet site: www.roccadellemacie.com

Pietrafitta

3 kilometres from Castellina in Chianti, on the SS 222 ('Chiantigiana') towards Greve. Altitude 563 m.
Dialling code 0577.

Little is known of the origins of the village. At the end of the Twelfth century it became part of the Florentine 'contado'. There is nothing left of the original Church of S. Jacopo; the present-day church was rebuilt in 1940. Nothing is known of when or how the castle, destroyed by the Aragonese in 1452, was built; a tower is still standing.
The centre of this small hamlet, with a few houses, the Church and a large villa, is reached by a steep, characteristic lane.

7 July 1452

Pietrafitta Castle is attacked by Alfonso of Aragon's Imperial army. This marked the beginning of the siege of Castellina.

WHERE TO EAT

Pietrafitta restaurant is at the foot of the village. Seating for 40 inside and the same number outside on the terrace (very popular in summer). Tuscan cuisine and excellent meat. Open from March to October. Car park. Tel. 741123.
Several buildings next to the restaurant have recently been restored. The twelve rooms can be rented.

Pieve di S. Agnese

8 kilometres from Castellina in Chianti, on a dirt road off the Castellina – Poggibonsi road. Altitude 410 m.
Dialling code 0577.

In 1056, the parish church of S. Agnese housed a community of canons under the protection of the Bishop of Siena. After the 'Lodo di Poggibonsi' in 1203, it was put under the jurisdiction of the 'contado' of Florence. The church was destroyed by Allied bombing during the war and rebuilt to its original plan after the war. Inside is a 'Madonna and Child with Saints' by Bicci di Lorenzo.

16 Ottobre 1056
Pieve di S. Agnese is mentioned in a document at Badia a Passignano.



The Pieve di S. Agnese

WHERE TO EAT

The **Antico Ristorante Pestello** is not far from S. Agnese, in the direction of Castellina. Both the restaurant and its food are simple and rustic. Tuscan cuisine. Seating for 50 inside and for the same number outside. Closed on Wednesdays and in November. Car park. Tel. 740215.

Ponte Nuovo

On the 'Chiantigiana', about half way between Castellina in Chianti and Panzano, near the turning for S. Donato in Poggio. Altitude 280 m. **Dialling code 0577**.

Famous for the **Torre di Grignano**, which is mentioned in several documents in Badia a Pasignano. Built in the Eleventh century by the Longobards, it was seriously damaged in 1452 by the Aragonese during the siege of Castellina. Close by is Podere Grignanello, where Galileo Galilei stayed. For many years Raymond Flower, author of 'Chianti. History and Culture', lived in the Torre di Grignano.

Rencine

Near Castellina Scalo, close to the southern border of Chianti Classico. Altitude 290 m. **Dialling code 0577**.

Rencine Castle, opposite the fortified village of Monteriggioni, was caught up in many of the wars between Florence and Siena. A contract was stipulated here in 1054. Later it was contested by the Alberti Counts, Staggia noblemen, monks from Badia a Isola and the Guidi Counts. Attacked many times by various Sienese coalitions, it was destroyed in 1478. Today a massive tower, parts of the walls and part of a tower remain. Not far away is the **Church of S. Michele** (described in the Fourteenth century as a presbytery), with a façade decorated with half columns separated by arches.

23 July 1478

Rencine Castle is raised to the ground by the Sienese. Its importance to Florence was such that Filippo Brunelleschi was commissioned to check its defences.

WHAT TO BUY

The **Castello di Rencine** estate, where the remains of the Castle are found, sells its 'Castello di Rencine' Chianti Classico. 30 thousand bottles of wine and 2500 bottles of olive oil are produced annually. Guided tours and tastings for up to 10 people. Tel. 743049 - Fax 743179.

Vineyards cover 28 hectares. English and French spoken

Ricavo

4 kilometres from Castellina in Chianti (towards S. Donato in Poggio), at the end of a dirt road. Altitude 606 m. **Dialling code 0577**.

There was a castle here and public acts dating to 994 and 1043 bear witness to its long history.
In 1176 Ricavo was part of Florentine territory and in 1220, Emperor Federico II endorsed the supremacy of the Guidi Counts.
Little remains of the original castle: parts of the scarp walls in farm buildings and a few architraved portals can still be seen. The Church of S. Giusto retains some Romanesque features and a bell tower.

WHERE TO STAY

The village, restored in the early 1960's, is now a 4 star country hotel, the **Tenuta di Ricavo**. Guests stay in medieval farmhouses, most of which are isolated. Two swimming pools. Car park. Usually closed from November to March.
Tel. 740221 - Fax 741014.
The hotel restaurant, **La Pecora Nera**, is not exclusively open to guests.

No dogs allowed

S. Leonino

Not far from Fonterutoli (towards Siena) on the road off to Lornano. Altitude 368 m.
Dialling code 0577.

The small hamlet centres around an open space surrounded by the Pieve di S. Leonino in Conio, a group of houses and a medieval building with a tower. The Church, dedicated to one of the evangilisers in Chianti, was restored at the end of the Eighteenth century. Part of the original Romanesque presbytery and the apse remain.



The hamlet of S. Leonino

WHERE TO STAY

The 3 star **Belvedere di S. Leonino** hotel enjoys a panoramic position. 28 rooms are set in restored fifteenth-century farmhouses. Family atmosphere. Swimming pool. Car park.
Tel. 740887 – Fax 740924
Internet site: www.hotelsanleonino.com

Villa Cerna

Almost at the end of the road descending from Castellina in Chianti to Castellina Scalo, just within Chianti Classico. Altitude 279 m. **Dialling code 0577**.

12 March 1083
A document, proving the cultivation of vines in Villa Cerna, states, 'Terzia cum vinea super se abentes'.



PHOTOGRAPH: GIULIANO CAPPELLI

Villa Cerna

Vineyards cover 80 hectares. English, German, French and Spanish spoken



Before there was a villa here, the place belonged, from 1001, to the Badia a Isola. Later there was a 'curtis' and parish church here.
Villa Cerna is mentioned first in June 1203, when, according to Repetti, the boundaries of the Florentine and Sienese 'contados' were set out. Various ecclesiastic documents describe the different crops grown locally, including vines.
Parts of the two encircling bastions, dating to the Middle Ages, can still be seen.
The villa is not open to the public.

WHAT TO BUY

The **Villa Cerna** estate is over 120 hectares in size and produces three wine labels : two 'Villa Cerna' Chianti Classico (vintage and Riserva) and 'Vigna Campo al Moro' (Trebbiano and Chardonnay). Other products on sale include vin santo, grappa and extra virgin olive oil.
Guided tours of the cellars and tastings for up to 40 people.
Owners: Cecchi family – Tel. 7423024 – Fax 743057
E-mail: cecchi@cecchi.net – Internet site: www.cecchi.net

Cypress Trees.

It is thought that this tall member of the Cupressacee family, originally from the Eastern Mediterranean, was introduced to the Italian peninsula by the Romans. Opinions vary, however, with some believing that the cypress tree was imported by the Etruscans, others that it was brought to Italy by the Phoenicians. It is widely found in Italy and is considered to be one of the characteristic Mediterranean plants. The tree is oval in shape with open branches or conical-pyramid in shape with erect branches. The tree grows slowly (it can live thousands of years) and is used widely in avenues, parks and cemeteries. The cypress tree has been cultivated in cemeteries since antiquity: many Latin writers reveal that it has always been considered a funereal tree.
Cypress wood (resinous, hard and compact) was widely used in the Mediterranean in buildings of all kinds. Today it is used for making furniture, doors, windows and tools.
The cypress tree is a fundamental feature of Tuscan landscape: anyone who has visited Chianti, Val d'Arno or Maremma is well-aware of this fact.



An old and well-grown cypress tree, gives rise to lengthy meditation.

Goethe
'Italian Journey'



Castelnuovo Berardenga

Aiola
Borgo Scopeto
Canonica a Cerreto
Castell'in Villa
Certosa di Pontignano
Corsignano
Dievole
Fèlsina
Pieve Asciata
Quercegrossa
Selvole
S. Felice
S. Gusmè
Vagliagli
Villa Arceno

The large cloister at Pontignano Charterhouse

Castelnuovo Berardenga

Siena > 23 km. Florence > 57 km. Altitude 351 m. **Dialling code 0577**.
From the North, Firenze Certosa exit on the A1 motorway, then 'Superstrada' to Siena and exit on the 'Tangenziale'. From the South, Valdichiana exit on the A1 motorway, then SS 326 (Bettolle – Siena). Carabinieri 355118. Emergency medical service 355349. Commune 351303. Post office 355588. Monte dei Paschi di Siena Bank 355119. Cassa di Risparmio di Firenze Bank 355122. Cassa Rurale e Artigiana Bank 355730. Petrol station.



Villa Chigi Saracini

Following the decline of the Carolingians, the local Frank noblemen reorganised their dominions by means of a series of castles situated between Arbia, Ombrone, Chianti and the Crete. This was the 'Terra Berardinga', mentioned for the first time in 1050, and named after Berardo, a tenth-century Frank nobleman and descendent of Guinigi, a Sienese count between 876 and 881.
On account of its proximity to Siena, Berardenga was slowly absorbed by Siena in the first half of the Thirteenth century and became a vicariate.
During the Thirteenth century, two decisive battles in the Florence-Siena power struggle were fought just beyond the southern Chianti border. However, although the defeat of the Florentine Guelphs in 1260 at Montaperti (near Castelnuovo) appeared to mark the start of Imperial predominance in Chianti, the Florentine victory at Colle Val d'Elsa only nine years later, opened the way to a new Guelph order led by the Aragonese. In 1366 Siena built a new castle 'near the village of Strata, in the place known as "Poggio de' Frati"'. This marked the foundation of Castelnuovo Berardenga, part of the new organisation in the region. However, work progressed slowly as a result of the recurrent wars with Florence. In 1469 the work was described as 'paltry'and no great progress was made in later years. Today some parts of the scarp walls and an isolated tower are all that remain of the castle.
The historic centre of Castelnuovo is notable for the irregularly-shaped piazza surrounded by grand palazzos, the Torre dell'Orologio and the Neo-classical church of Saints Giulio

and Clemente, which houses a 'Madonna and Child' by Giovanni di Paolo.
The most interesting monument is the **Villa Chigi Saracini,** situated on the hill above the town and surrounded by a grand park.
Although Castelnuovo lies outside Chianti Classico, a large part of its Commune is within the boundaries.

4 September 1260

The date of the Battle of Montaperti when the Florentine Guelphs were defeated by the Sienese. *'The slaughterous rout that made incarnadine the Arbia'.*

Dante Canto X, Inferno

WHERE TO EAT

Bengodi (Via della Socità Operaia). Simple décor and excellent Tuscan cuisine. The restaurant is also a wine shop and therefore the wine list is interesting. Wine also sold by the glass. Closed on Mondays. Car park nearby. Tel. 355116.

Da Antonio is a fish restaurant. Guests eat in the new premises at Via del Chianti 28/32. The 'degustazione' menu is recommended. Closed on Mondays. Car park opposite the restaurant. Tel. and Fax 355321.

FESTIVALS

Castelnuovo hosts theatrical performances and other events over the summer, following a programme available from the Spring. Weekly **Market** on Thursdays.

Aiola

Near Vagliagli, 9 km from Radda in Chianti. Altitude 498 m. **Dialling code 0577**.

A group of cypress trees near Vagliagli hides the tower of **Aiola Castle**, for long considered to be impregnable. This castle (together with the castles of Monteriggioni, Pieve Asciata, Selvole, Cerreto and Sesta), was part of the Sienese army's first line of defence against the Florentine's southern defence system. Capable of housing up to 400 soldiers (as stated by the Radda podestà in 1511), the castle was involved in the wars between the two rival towns.
The alliances between the papacy, sovereigns and princes, which developed between the Fourteenth and Sixteenth centuries in Europe, led to the most significant battle to involve Aiola. In July 1554, the Imperial forces of the Marquis of Marignano brought a cannon from nearby Castellina. As Ammirato, a contemporary chronicler, wrote, ' Sixty cannon balls were fired before the towers collapsed and the defenders surrendered unconditionally'.

4 July 1554

The Imperial forces bring artillery from Castellina in order to take Aiola Castle. Badly damaged, the castle was never rebuilt and was later turned into a villa.

The castle was never rebuilt. It was however turned into a villa, undergoing much restoration, and a theatre was added, according to the fashion of the time.
The present-day villa (not open to the public) lies behind 'Fattoria della Aiola' and 'Casali della Aiola'.

WHERE TO STAY

The small and elegant three star **Casali della Aiola** hotel is opposite Aiola Castle-Villa. The 8 rooms are set in the farm building and furnished in the Tusacan style. Open from March to November. Car park. Tel. 322797 – Fax 322509
E-mail: casali.aiola@hotmail.com

English and German spoken

WHAT TO BUY

With its spacious rooms and large, panoramic terrace, **Fattoria della Aiola** can accept groups of up to 60 people for tastings of the estate wines and guided tours of the cellars and the villa gardens. Booking recommended.
On sale are: 'Fattoria della Aiola' Chianti Classico Gallo Nero (also Riserva), red wines such as 'Logaiolo' (Sangiovese and Cabernet), 'Rosso del Senatore' (Sangiovese and Colorino) and 'Cancello Rosso', vin santo, grappa, extra virgin olive oil, vinegar and honey. A good selection of presentation bottles. Open all week, even on Sundays.
Owners: Fattoria della Aiola S.r.l. - Tel. 322615 - fax 322509
E-mail: aiola@chianticlassico.com - Internet site: www.aiola.net



34 hectares of vineyards

English, French, German and Spanish spoken



The Estate shop.

Borgo Scopeto

6 kms from Vagliagli, on a road off the road to Castelnuovo Berardenga. Altitude 430 m. **Dialling code 0577**.



Borgo Scopeto before restoration in 2002

It is extraordinary that Emanuele Repetti's historical research on 'all the places in the Grand Duchy' was written 170 years ago, as it still represents the principal reference book for anyone interested in the history of Tuscan towns and villages.
Repetti writes of 'Scopeto in Val d'Arbia', 'from a tower it was turned into a fortress during the last siege of Siena' (1555). This makes three things clear: the original tower pre-dates the Sixteenth century, Scopeto was part of the outer Sienese defences and lastly, after the fall of the town to the Spanish, its military importance waned and it became a village.
The name Scopeto derives from the Erica Scoparia woods once widely found in the region, but the date of the tower remains uncertain, although it is thought to have been built at the end of the Eleventh century.



Sozzini family coats of arms

The history of Scopeto would not be complete without mentioning that for five hundred years, from the Fourteenth century onwards, the village belonged to the Sozzinis, an influential aristocratic Sienese family, famous for various theological studies and for harbouring several religious dissidents.

17 March 1554

Scopeto Tower is mentioned by Alessandro Sozzini in his, 'Cronaca delle rivoluzioni di Siena'.

WHERE TO STAY

Borgo Scopeto is being given a new lease of life as this guide goes to press. The restoration will change the whole hamlet into a high class hotel with all modern facilities. The original medieval buildings will not be changed and the hamlet's relationship to the surrounding countryside will be recovered. The rooms, suites and flats will, thanks to their intrinsic diversity (in setting size and views), offer a wide choice for guests.
The hotel will be open from the Spring-Summer of 2004.



Vineyards cover 67 hectares. Annual production of 300 thousand bottles. 2300 olive trees grow in 15 hectares of groves.

WHAT TO BUY

The local wine estate, covering 500 hectares around the tower and medieval hamlet, is also called **Borgo Scopeto**.
The new estate cellars in Cagliano, have rooms set aside for the sale of wine and oil, and also for tastings and guided tours. There are four notable wines: 'Borgo Scopeto' vintage Chianti Classico, two Riserva Chianti Classico wines and 'Borgonero' (an IGT wine based on Sangiovese, Shiraz and Cabernet).







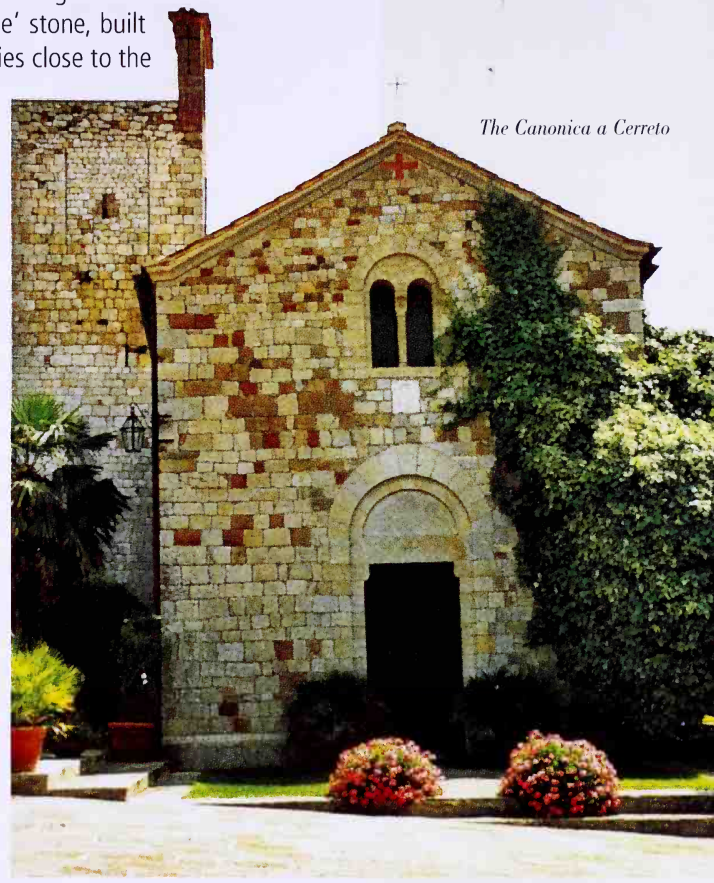


Owners: Azienda Agricola Borgo Scopeto and Tenuta Caparzo.
Tel. 848390 - Fax 849377
E-mail: caparzo@caparzo.com
Internet site: www.caparzo.com

Canonica a Cerreto

Not far from the southern boundary of Chianti Classico, approximately 15 kilometres from Siena. Altitude 382 m. **Dialling code 0577**.

The **Canonica a Cerreto**, a single nave Medieval building in 'alberese' stone, built in the mid Eleventh century, lies close to the ruins of Cerreto Castle, which was caught up in the Florentine Sienese wars on numerous occasions.



The Canonica a Cerreto

27 August 1042

The earliest documentary evidence concerning Cerreto Castle, in which the Cistercian nuns from Monte Cellese are ceded 'enough land to build a mill-stream on the Arbia, in the place known as Piano Maggiore'.

The pure Romanesque interior is simple, although changes were made in the Eighteenth century.
The church houses a twelfth-century baptismal font, a fifteenth-century wooden crucifix and a seventeenth-century altarpiece dedicated to S. Francesco Saverio. In the Eighteenth century, Cerreto became a seminary as well as the summer residence of the bishops of Siena, and therefore further buildings were added, such as the refectory.
Behind the church is an imposing tower surmounted by a bell tower.

9 January 1298

The Canonica a Cerreto is ceded to the 'Spedale della Sala' in Siena. Emperor Arrigo VII later gave it to the Cerretani family.

WHERE TO STAY

The **Canonica a Cerreto** estate, which owns the complex, rents three elegantly furnished flats in the living quarters once used by the canons.



Annual production of 100 thousand bottles. English, German and French spoken.

'Castell'in Villa in Val d'Arbia. Elegant villa with a tower, belonging to the Bandiera family from Siena, two miles east of Castelnuovo Berardenga'. Emanuele Repetti in, 'Dizionario Geografico Fisico a Storico della Toscana' (1833).

WHAT TO BUY

The estate has 20 hectares of vineyards and therefore concentrates on wine production. There are two 'Canonica a Cerreto' Chianti Classico labels, vintage and Riserva. A third red wine, 'Sandiavolo' is based on Sangiovese and Merlot.
The estate also produces extra virgin olive oil: 7 hectares of groves producing 5 thousand bottles annually.
Direct sales of all estate products.
Owners: Lorenzi family.
Tel. and fax 363261
E-mail: info@canonicacerreto.it
Internet site:
www.canonicacerreto.it



Castell'in Villa

On a road off the SS 484, about half way between Brolio Castle and Castelnuovo Berardenga. Altitude 328 m.
Dialling code 0577.

Castell'in Villa has been known by this name from the beginning of the Thirteenth century, not as a castle but as a village (thus the term 'Villa'), later part of the communities in the Siena district. A four-sided tower, rising above lower buildings, dates to the Middle Ages.
Close by is the Romanesque Church of S. Croce with a single nave and several works of art. The property, set in a vast estate, has a villa, various flats and a restaurant.

WHERE TO EAT

Castell'in Villa restaurant at first sight looks more like a post-modern exhibition than a restaurant. It is in an old olive press with a terracotta vaulted ceiling and seats fifty at tables which are all different one from the other. Excellent Tuscan cuisine. Immaculate service. Car park. Closed on Mondays. Tel. 359356.

WHAT TO BUY

The **Castell'in Villa** estate produces and sells various products: 'Castell'in Villa' Chianti Classico (also Riserva), red

'Santacroce', vin santo and extra virgin olive oil. There are 54 hectares of specialist vineyards. Accomodation available in a thirteenth-century convent (12 rooms and swimming pool) and in a flat in the villa.
Owner: Principessa Coralia Pignatelli della Leonessa
Tel. 359074 – Fax 359222 – E-mail: castellinvilla@interfree.it

Certosa di Pontignano

Near the southern border of Chianti Classico, approximately ten kilometres from Siena. Altitude 341. **Dialling code 0577**.

The place is famous for the Pontignano Charterhouse, founded in 1343 by the jurisconsult Bindo di Falcone Petroni, and left in his will of 1351 to the Carthusian monks.
The original monastery, enlarged over later centuries (as the architecture plainly shows) was so badly damaged during the wars between Florence and Siena that radical restoration and building work, completed in 1569, was necessary.
The charterhouse church was built at the beginning of the Seventeenth century.
In 1784 the charterhouse was surpressed and ceded to the Camaldolese of Monte Celso. After the definitive suppression in 1810, the complex was sold to private buyers.



The large cloister in the Charterhouse

8 August 1343

The Bishop of Siena authorises Bindo di Falcone to build the Pontignano Charterhouse. Although fortified by the Sienese, the Certosa was sacked during the numerous wars with Florence. The Charterhouse was restored in the second half of the Fifteenth century and at the beginning of the Seventeenth century.

The seventeenth-century building program led to new decoration in the charterhose. The church was frescoed (by Bernardino Poccetti, Stefano Cassiani, Orazio Porta and Domenico Brugieri) and a wooden choir was added. The monks'cells were restored and a Crucifix (by Francesco Vanni) as well as paintings (by Giuseppe Nasini and

The interior of the Charterhouse has been closed to the public for the last two years while resoration is underway

3 cloisters can be visited

Dionisio Montorselli) were commisioned. The large late Renaissance cloister behind the church was built at a later date. Pontignano charterhouse, with its church, canon house and three cloisters became one of the largest charterhouses in the Grand Duchy of Tuscany.
Thanks to the hard work and generosity of Mario Bracci, a constitutional judge and rector of Siena University, the charterhouse was bought by the university and turned into student accomodation at the end of the 1950's; important festivals are held at Pontignano. Contact the office to book conferences and a variety of events: Tel. 356669. Many rooms available.

WHERE TO EAT

The **Vecchia Osteria**, in Ponte al Bozzone, 4 km from Pontignano, seats fifty inside and the same number outside. Tuscan cuisine with seasonal variations. Closed in November and on Sundays. Tel. 356809.

Corsignano

Approximately 10 kilometres from Siena, off the road linking Vagliagli with the SS 222 ('Chiantigiana'). Altitude 515 m. **Dialling code 0577**.

'Pienza was built in the periphery of Corsignano by Pope Pius III Piccolomini, who declared it an episcopal town and named it Pientina' (1459). This historical quotation, cited by Emanuele Repetti in his famous 'Dizionario' of 1833, suggests that present-day Corsignano (in Chianti) is an offshoot of Pius II's property from which it takes its name.

WHERE TO STAY

Fattoria di Corsignano has 10 well-equipped independent flats in three farmhouses. Swimming pool. Mountain bikes. Car park.
The estate offers new-generation country holidays, such as 'The Art of Cooking', 'The Herbalist's Art' or 'The Art of Picking Olives', in which guests actively participate. Enrolment in the various courses should be completed at least 20 days before the start.

The specialised vineyard covers 7 hectares. 45 thousand bottles of Chianti Classico produced annually. English and French spoken

WHAT TO BUY

All estate products can be bought at the **Fattoria di Corsignano**: Chianti Classico, vin santo, grappa and extra virgin olive oil. Tastings can be arranged.
Owners: Elena Gallo and Mario Bartoli – Tel. 322545
Fax 322407 – E-mail: info@tenutacorsignano.it
Internet site: www.tenutacorsignano.it



WHERE TO EAT

Chianti food, a wine shop and tastings at **Osteria di Nonna Luisa**. The completely renovated interior seats 27. Closed on Mondays. Closed for twenty days in January-February. Tel. and Fax 322740 – E-mail: nonnaluisa@virgilio.it

Dievole

Near Vagliagli (on the road to Siena and Castelnuovo), at the end of a dirt road (1 Km). Altitude 420 m.
Dialling code 0577.

Siena University asked Dievole to create a model farm with a vineyard within the walls of Pontignano charterhouse.

The eighteenth-century villa-farm, chapel, farmhouses and agricultural buildings of present-day Dievole have ancient origins. In his renowned 'Dizionario' of 1833, Repetti mentions an act signed in Dievole in 1298. Furthermore, the 'Tavole delle Possessioni' (in the Siena State Archives) include properties in Dievole noted in the 1317 census: 140 lots, totalling 47 hectares. From the Sixteenth century, the Malavolti family made the changes to the village which are seen today.

The 16 Dievole farms total 96 hectares

WHERE TO STAY

Various accomodation options: a dozen rooms and suites in the main Villa (totalling over 160 square metres), Casa Olivo (sleeps 8) and Casa Dievolino (sleeps 6). Swimming pool. Wine shop. Garden. Car park. Tel. 322632.



WHAT TO BUY

The best wines are 'Dievole' Chianti Classico and 'Novecento' Riserva. Other wines include: 'Broccato' (Sangiovese), 'Plenum' and 'Rinascimento'. Vin santo, grappa and extra virgin olive oil are also produced. Prior to booking, tastings and private receptions can be arranged.
Owners: Dievole S.p.A. - Tel. 322613 - Fax 322574
E-mail: dievole@iol.it - Internet site: www.dievole.it

Fèlsina

Beyond the Castelnuovo Berardenga suburbs, at the end of a short dirt road off the SS 484. Altitude 340 m. **Dialling code 0577**.

The name, of clear Etruscan origin, reveals that Fèlsina has a long history.
Although there is little evidence of the Etruscan period (leaving the question of whether Fèlsina was founded by Northern peoples open to question), there is clear evidence that in the late Romanesque period there was an inn here on the side of the Via Regia connecting Siena and Arezzo.



Fèlsina hamlet.

Fèlsina, situated between the Arbia and Ombrone, is an integral part of 'Terra Berardinga', the Frankish settlement named after Berardo, the nobleman at the head of the feudal system active in the area between the Tenth and Thirteenth centuries. Fèlsina was part of the group of villas and castles which, in 1777, opted to move under the jurisdiction of Castelnuovo. The villa and surrounding buildings date to this period.

WHAT TO BUY

Fèlsina produces Chianti Classico wines, such as 'Rancia' and 'Fontalloro', made from different vine varieties. The former is a Riserva wine made from Sangiovese grapes, whereas the latter is a 'Tuscan IGT' made from Sangiovese grapes grown on a hillside outside the Chianti Classico region. 'Berardenga', another Chianti Classico, is made from Sangiovese grapes also from Pagliarese vineyards.





These wines (as well as vin santo, grappa and extra virgin olive oil) are sold at **Fattoria di Fèlsina** every day from 11 a.m. to 7 p.m.. Bookings must be made for tastings and guided tours of the cellars.
Owners: Agricola Fèlsina S.p.a. - Tel. 355117 - Fax 355651
E-mail: felsina@dada.it

The farm covers 7 2 hectares

English, German and French spoken

Pieve Asciata

Between Vagliagli and Pianella, about half way along the road to Castelnuovo Berardenga. Altitude 438 m. **Dialling code 0577**.

The Church of St John the Baptist 'ad Asciatam' is first mentioned in March 1229, when it was attacked and burned by the Florentines at the same time that the nearby Selvole and Cerreto castles were besieged.
Today the single nave church has an imposing, military-style tower in front of the façade.
Arches visible from the courtyard suggest that the church originally had a nave and two aisles and was part of a proto-Romanesque building.



Pieve Asciata. The bell tower has clear military characteristics.

Quercegrossa

On the southern Chianti Classico border, on the SS 222 ('Chiantigiana'), about 10 kilometres from Siena. Altitude 338 m. **Dialling code 0577**.

Famous as the birthplace of Jacopo della Quercia, the village is unusual in that the part to the west of the road forms part of Monteriggioni Commune, whereas the opposite side is in Castelnuovo Berardenga Commune.
Quercegrossa is first mentioned in an act dated January 1110 concerning a donation set out at Fonterutoli. There was a Sienese castle here in the Thirteenth century which, on the same line as Monteriggioni, marked the boundary with Florentine land. Quercegrossa was conquered by the Florentines in 1232 and its inhabitants taken prisoner. There are no historical remains in Quercegrossa.

19 December 1367

Jacopo della Quercia is born in Quercegrossa. The sculptor executed the 'Fonte Gaia' in Siena, the tomb of Ilaria Del Carretto in Lucca Cathedral, wood statues of the 'Annunciation' in the S. Gimignano Collegiata and a 'Madonna and Child' in the Church of Villa in Sesta.

WHERE TO STAY

Downhill from Quercegrossa, towards Castellina, the **Mulino di Quercegrossa** is reached as the road flattens out: a group of buildings with a swimming pool. 13 rooms are available. The restaurant is also open to clients not staying in the Mulino. Tel. 328129 (hotel) and 328254 (restaurant).

A few kilometres from Quercegrossa, towards Castellina in Chianti, is the **Albergo Fattoria Casafrassi** in a restored late eighteenth-century villa. 25 rooms. Swimming pool. Tennis court. Restaurant. Tel. 740621 – Fax 740805
E-mail: casafrassi@newnet.it

Selvole

Selvole is on a turning off the Vagliagli – Pianella road, about 20 kilometres from Siena. Altitude 408 m.
Dialling code 0577.

Only a cropped tower with escarpments and a few other architectonic features remain of **Selvole Castle**, thought to have been built in around 1000, and first mentioned in April 1189 in a papal bull issued by Pope Clement III.
The village of Selvole pre-dates the Castle as attested by documents dating to 1070. Selvole grew in importance but was destroyed by the Florentines in 1230 and then rebuilt by the Sienes at the beginning of the Fourteenth century. The Malavolti family began restoration on the castle, converting it into a country villa.

WHERE TO STAY

The **Castello di Selvole** estate has 21 flats in various farmhouses; high level of comfort. Swimming pool. Riding stables. Tennis court.

WHAT TO BUY

The classic **Castello di Selvole** products are 'Castello di Selvole' Chianti Classico (vintage and Riserva), the red IGT 'Barullo' wine, white 'Val d'Arbia', vin santo and extra virgin olive oil, all sold on the estate. Prior to booking, tastings can be arranged for up to 30 people.
Owner: Eri Srl – Tel. 322662 – Fax 32718
E-mail: vendite@selvole.com - Internet site: www.selvole.com

S. Felice

9 kilometres from Castelnuovo Berardenga, on a road off the SS 484. Altitude 396 m. **Dialling code 0577**.

The first documentary evidence concerning S. Felice dates to 714, the year the lengthy struggle between the Bishops of Arezzo and Siena began in relation to possession of Pieve di S. Felice and other Chianti parish churches. There is no precise evidence of the foundation of the 'open' (not walled) rural hamlet which grew up around the church, although it was already in existence in the Ninth century.



Palazzo Padronale in S. Felice.

30 May 1960

The last parish priest leaves Pieve di S. Felice. The hamlet is slowly abandoned: the 260 residents of 1930 are reduced to 90 twenty-five years later.

After numerous restoration projects carried out over the last three hundred years, today the rectangular church is aisleless. The hamlet is an eclectic mix of different styles and periods.

The buildings around Piazza S. Felice, including **Palazzo Padronale**, were built in the Nineteenth century when the hamlet was developed as an agricultural management centre.

The eighteenth-century **Maddalena Chapel** is also on the piazza; it was restored in the Neo-Gothic style. The interior, decorated with modern frescoes, makes an original contrast to the rest of the hamlet.

WHERE TO STAY

From 1990, parts of the nineteenth-century buildings on the piazza and some of the Medieval buildings were transformed into tourist accomodation to create the **Relais Borgo S. Felice**, a prestigious hotel in the 'Relais & Chateaux' chain. 28 rooms and 15 suites all equipped with modern facilities. Open from April to November. Swimming pool. Tennis court. Health Centre. Conference rooms. Car park. Owners: Riunione Adriatica di Sicurtà – Tel. 3964 - Fax 359089 E-mail: info@borgosanfelice.it
Internet site: www.borgosanfelice.com

English, German and French spoken

WHERE TO EAT

Poggio Rosso is an elegant restaurant which fits well into the hamlet of S. Felice. The late eighteenth-century restored building seats 90 inside and 50 outside.
The cuisine is best described as a refined and creative interpretation of Tuscan cooking. The wine list, although mainly devoted to the 'Agricola S. Felice' range, also includes Italian and foreign labels.
Booking recommended. Open from April to November. Car park.
Owners: Riunione Adriatica di Sicurtà – Tel. 3964 – Fax 359089
E-mail: info@borgosanfelice.it
Internet site: www.borgosanfelice.com

S. Felice vineyards cover 200 hectares, the olive groves cover 150 hectares

WHAT TO BUY

The **Agricola S. Felice** estate shop sells S. Felice wines and organises tastings. The estate produces 15 wines: reds, whites and rosés.
Besides the typical Chianti Classico wines (foremost among which is 'Il Grigio' Riserva), there are other fine red wines such as 'Vigorello', the first wine made in Chianti exclusively from dark grapes.
There are three estate extra virgin olive oils. Vin santo and grappa are also produced.
Owners: Riunione Adriatica di Sicurtà – Tel. 3991
Fax 359223 – E-mail: sanfelice@agricolasanfelice.it
Internet site: www.agricolasanfelice.it



S. Gusmè

6 kilometres from Castelnuovo Berardenga, on the road to Montevarchi. Altitude 465 m. **Dialling code 0577**.

The hamlet is reached, if approaching from Castelnuovo Berardenga, through the Siena Gate. The immediate impression of a old fortified Medieval hamlet is strengthened by the miniature-like streets and the piazza which provides housing for only a dozen or so inhabitants.
The 'Lodo di Poggibonsi' confirmed S. Gusmè to be in Sienese territory: it was on the border, surrounded by walls and overlooked by the Florentine castles of Brolio and Cacchiano.
The name derives from Cosmo, one of the Saints to whom the local church is dedicated (the other is Damian). The church, documented from 867, was originally in Campi Castle and was rebuilt in the Nineteenth century.
A few kilometres from S. Gusmè are the notable archaeological sites of **Campi** and **Cetamura**.
Also near S. Gusmè is the Medieval hamlet of **Villa a Sesta**, so far untouched by tourism.

WHERE TO EAT

La Bottega del '30 in Villa a Sesta seats 30 inside and the same number in the garden. Pleasant premises serving innovative-Tuscan cuisine. Closed on Tuesdays and Wednesdays. Usually closed in February and for 10 days in August. Car park. Tel. and Fax 359226
E-mail: labottegadel30@novamedia.it
Internet site: www.labottegadel30.it

Vagliagli

The dirt roads connecting Vagliagli to Radda and Castellina are both approximately 10 kilometres long.
17 kilometres from Siena. Altitude 511 m.
Dialling code 0577. Carabinieri 322614.
Commune 322698. Post office 3322707.

The largest town in the north-western part of the Commune of Castelnuovo Berardenga. (No petrol station despite its size).
Repetti states, 'the old boundaries between the diocese of Fiesole and the Florentine 'contado' and those of the diocese and 'contado' of Siena passed through here'.

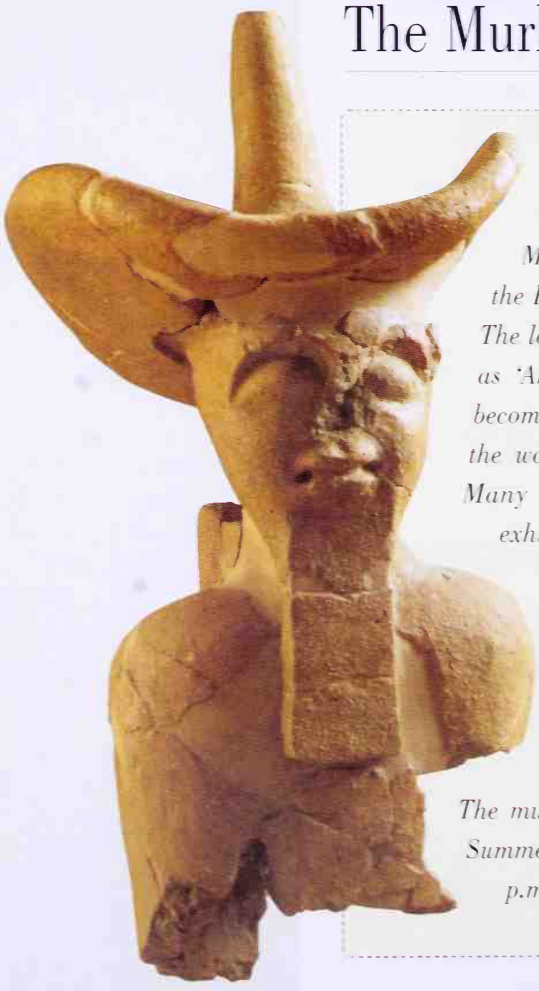
WHERE TO EAT

Taverna di Vagliagli (Via del Sergente 4) is a traditional local restaurant. Tuscan cuisine and excellent mushrooms. You can also eat outside. Closed on Tuesdays. Tel. 322532 Fax 321842.

WHAT TO BUY

Antico Detto (Via del Sergente 6) is a wine shop and restaurant open all week. Wine tastings. The restaurant, serving a range of dishes, is open from midday to late at night.

The Murlo Mystery.



Terracotta statue from the roof of Murlo Temple.

14 kilometres from Asciano, along a short stretch of the 'Via Cassia', is Murlo, a must for anyone interested in the Etruscan civilisation.

The local museum, better-known to experts as 'Antiquarium di Poggio Civitate' has become one of the most important centres in the world for the study of the Etruscans. Many of the museum's well set out exhibits have not been been explained satisfactorily to date: why were some pieces 'dismantled' and purposefully hidden from the inhabitants of the time in around 530 B.C.? The question has fuelled much debate among scholars.

The museum is closed on Mondays (not in Summer) and open from 9.30 a.m. to 12.30 p.m. and from 3 p.m. to 6.30 p.m.

Villa Arceno

Reached from the SS 484 through a rock tunnel (4 km from Siena) and along a long dirt road.
The first buildings on the estate date to the Ninth century, bearing witness to Villa Arceno's very long history.



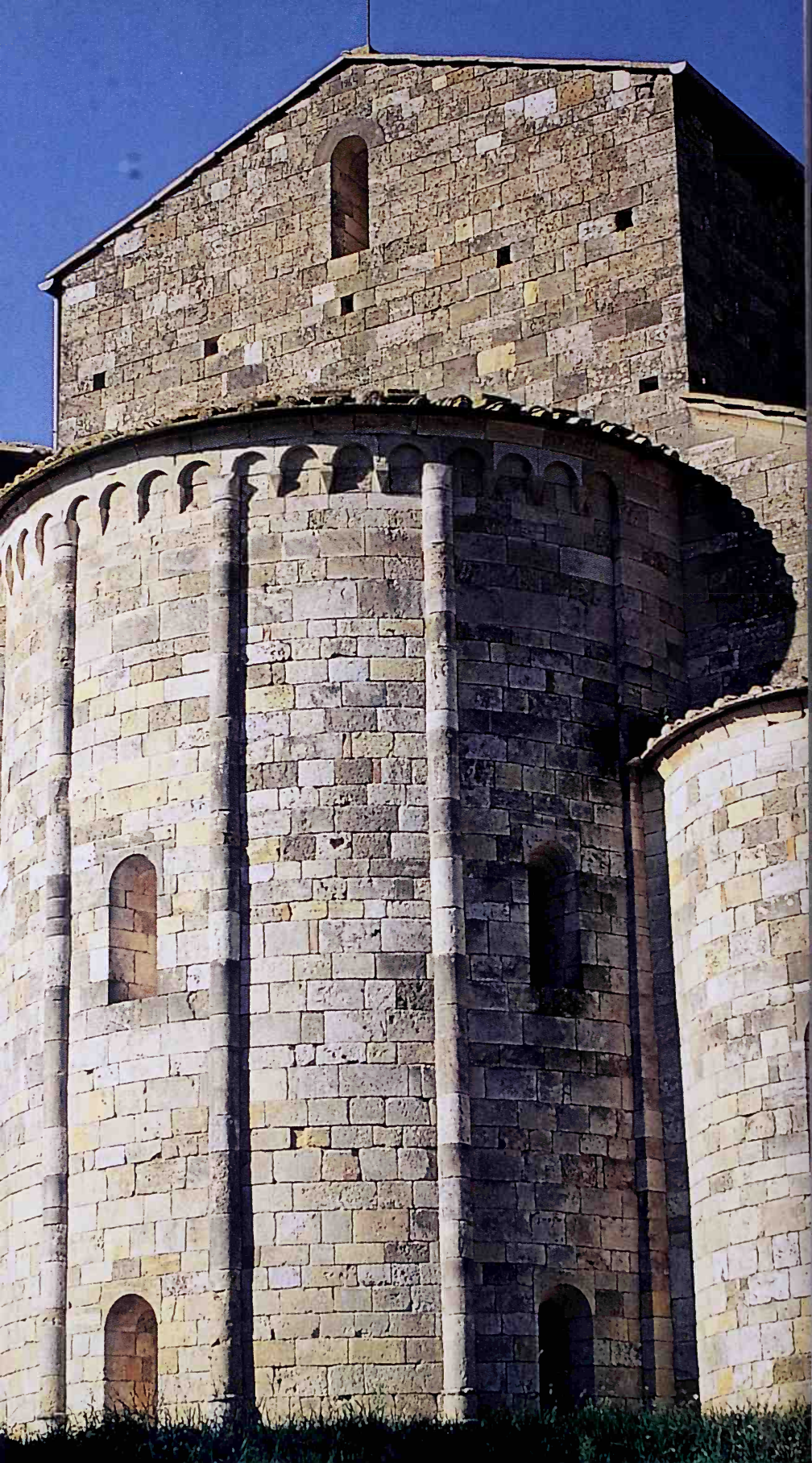
The lake and a Neo classical temple in Villa Arceno park.

WHERE TO STAY

In 1991, the Villa opened as a country house hotel, keeping the name **Villa Arceno**. Open from March to October. 16 rooms and various sitting rooms, all elegantly furnished. The park has a lake, Neo classical temples and is planted with exotic plants.
The restaurant, with seating for 50, also has tables outside. Fine modern Tuscan cuisine. Good wine list. Swimming pool. Tennis court. Conference room. Car park. Tel. 359292 Fax 359276 – E-mail: mail@villarceno.com Internet site: www.villarceno.com

'It is a magnificent country house belonging to the aristocratic Taja family from Siena the old dominion of the Berardenga counts, who from the Ninth century assigned farms in Arceno to their Badia of S. Salvatore in Fontebuona and the S. Giovanni chapel in Arceno, which was consecrated by Pope Alexander III in 1185'.

Emanuele Repetti



Monteriggioni

Abbadia a Isola
Castellina Scalo
Lornano

The apse of the Abbey of S. Salvatore a Isola.

Monteriggioni

Siena > Km 15. Florence > Km 54. Altitude 247 m.
Dialling code 0577.
Florence – Siena Superstrada, Monteriggioni exit.
Carabinieri 304024 - Commune 304613
Post Office 304042 - Cassa Rurale di Monteriggioni
Bank 297000.

Monteriggioni was built by the Sienese in 1203 as a defensive bulwark to stem Florentine expansion. Siena's attempt at colonising the new settlement was unsuccessful and the castle enclave was never densely populated.
Monteriggioni had its own statute (1380) and its walls were completed in the mid Thirteenth century.
The castle was often caught up in military operations. Besieged



by Marignano in 1554, it was delivered to the enemy by the commander who had been entrusted with its defence, after the towers had been 'cropped' in order to better resist the artillery onslaught.
Situated on the top of a hill, Monteriggioni is almost circular in shape. The walls (570 m.) are pierced by two gates and incorporate fourteen towers. An original stone slab, placed near the barrel-vault of the Porta Senese attests (inaccurately) that the castle was built in 1213, whereas it was

11 June 1254

Brunetto Latini signed a peace treaty between Florence and Siena in the vicinity of Monteriggioni.

infact built ten years earlier.
The village lay-out is interesting, with narrow streets of modest houses and a small piazza containing the aisleless **Church of S. Maria**, a good example of religious architecture dating to the period spanning the Romanesque and Gothic periods. The Commune of Monteriggioni does not lie within Chianti Classico although its land borders it.
The 'Chiantigiana' road forms the dividing line between the communes of Monteriggioni and Castellina in Chianti for about ten kilometres.

WHERE TO STAY

The three star **Hotel Monteriggioni** is situated within the fortified walls. A dozen rooms and elegant décor. Private car park. Tel. 305009 - Fax 305011
E-mail: info@hotelmonteriggioni.net
Internet site:
www.hotelmonteriggioni.net



Il Piccolo Castello at Via Colligiana 8 (beneath Monteriggioni) is well equipped for meetings, with a variety of conference rooms available. Restaurant. Gym. Heated swimming pool. Health centre. Car park.
Tel. 307300 - Fax 306126
E-mail: info@ilpiccolocastello.com
Internet site: www.ilpiccolocastello.com

4 Km from Monteriggioni, at Strove in Bigozzi, is **Castelbigozzi**, which describes itself as a 'tourist hotel residence'. A quality hotel.
Tel. 300000 - Fax 300001
Internet site: www.chiantiturismo.it

WHERE TO EAT

The traditional local restaurant, **Il Pozzo**, is on the small main piazza in Monteriggioni. Seating for sixty inside and for just under this number in the garden. Regional cuisine and home made desserts. Good wine list.
Closed on Sunday evenings and on Mondays.
Tel. 304127 - Internet site: www.ilpozzo.net

Abbadia a Isola

3 Km from Monteriggioni, in the direction of Strove. Altitude 200 m. **Dialling code 0577**.

Although the hamlet is made up of only a handful of houses, the large religious building suggests that Isola was once important.

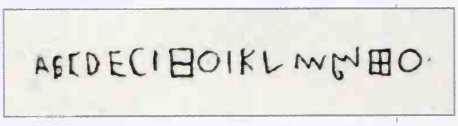
4 February 1001

Noblemen from Staggia found the Benedictine monastery of Abbadia a Isola.

The travel notes of Sigorie, Archbishop of Canterbury, reveal that he stayed in a place called Borgonuovo on the S.Gimignano-Siena section of the Via Francigena in 990. Eleven years later the **Abbey of S. Salvatore a Isola** was founded in Borgonuovo. Today visitors can still admire the Romanesque features which were added in the first restoration of 1173. The façade is decorated with blind arches with ornamentation in the Volterra style. There are three apses at the end of the nave. To the side, there is an internal courtyard which has been recently restored.

The Abbey is open to the public: contact the custodian.

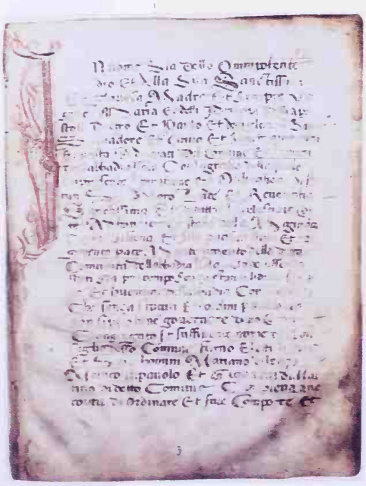
8 December 1698



A tomb is discovered in Abbadia a Isola with inscriptions in the first part of the Etruscan alphabet.

The Abbadia a Isola Statute

The simplicity of the 1502 Statute reflects the lifestyle of the local community. Several titles from the manuscript, which is kept in the State Archives, Siena, under 'Statuti dello Stato', follow.



"There should always be three 'Priori' and one 'Camerlengo'. Visitors to pay 30 'soldi' per annum. No bread or wine to be sold without a licence. The name of Jesus and Mary are not to be taken in vain. The word 'cornuto' and other vile words are not to be used. If a child under eight years old commits a crime."

WHERE TO EAT

The complicatedly-named **Antica Osteria La Leggenda dei Frati** is right in the centre of the hamlet. Seating for 50 inside and for 20 in the garden. Traditional Tuscan dishes are prepared in an innovative manner. Good wine list. Closed on Mondays. Car park.
Tel. and Fax 301222 - E-mail: leggendadeifrati@libero.it

Castellina Scalo

Half way between Monteriggioni and Staggia, on the southern border of Chianti Classico. Altitude 189 m. **Dialling code 0577**.

WHERE TO EAT

Taverna del Gallo, serves Tuscan cuisine; particularly good fish dishes. Seating for 50 inside and for the same number in the garden. Closed on Mondays. Tel. 304245.

WHAT TO BUY

The **Bartali** wine estate, founded in 1927, has two Chianti Classico labels: 'Villa Reale' and 'Bartali'. Sales and tastings for up to ten people at the estate.
Tel. 304049 - Fax 304714 - E-mail: bartali@mail.com

English spoken

Lornano

Just beyond the southern Chianti Classico border. 5 Km from Monteriggioni. Altitude 300 m. **Dialling code 0577**.

WHERE TO EAT

The **Osteria di Lornano** specialises in Chianti dishes, including fried vegetables. Thirty places inside and the same number outside under umbrellas. Open all year except for a short period in the winter. Closed on Mondays. Parking in the small piazza in front of the restaurant. Tel. 309146



Poggibonsi and Environs

Colle Val d'Elsa
Gaggiano
Pieve di Cedda
Poggiarello
S. Gimignano
Staggia Senese

The Poggibonsi tower

Poggibonsi

Florence > Km 45. Siena > Km 36. Altitude 115 m. **Dialling code 0577**. From the North and South, Poggibonsi exit off the Florence-Siena Superstrada. Hospital 915555. Carabinieri 936059. Commune 915000. Post Offices 936121/983269. Monte dei Paschi di Siena Bank 937541. Banca Toscana Bank 936575. Cassa di Risparmio di Firenze Bank 935658. Bancaintesa Bank 982339.



Detail of the Podestà Tower

The original settlement of 'Podium Bonitii' was on a hill surrounding the castle destroyed in 1270 by Guido di Monforte, who was in the pay of the Florentines. A new village was built on the plain around Borgo di Marturi and grew rapidly. Towards the end of the Fifteenth century, Lorenzo de' Medici commissioned the **Rocca di Poggio Imperiale** (never completed), to designs by Giorgio da Sangallo.

Two buildings in the original village survive: the **Palazzo Pretorio**, beside a Medieval tower, and the **Collegiata**, which has a fine marble baptismal font.

Two sites in the vicinity of Poggibonsi are worthy of note for their history and art. The first, situated less than 3 Km from the town in the direction of Colle Val d'Elsa, is the **Church of S. Lucchese**, donated to St. Francis by the communal

authorities and enlarged by Lucchese, a Franciscan buried here. The interior is decorated with frescoes by Bartoli di Fredi (first half of the Fourteenth century), and by Gerino da Pistoia (Fifteenth century).

The second site is **Castello di Strozzavolpe** (5 Km from Poggibonsi), on a dirt road off the road to Castellina in Chianti. In his 'Dizionario' of 1833, Repetti describes the Castle as a 'private fortress' bought in 1381 by the Salimbeni of Siena for 200 gold florins.

As a result of its position on the crossroads of the Florence-Siena Superstrada, the SS 2 ('Cassia') and the SS 429, Poggibonsi is on the way to various interesting places such as: Colle Val d'Elsa (8 Km), S. Gimignano (11 Km), Certaldo (13 Km) and Volterra (36 Km).

As mentioned above, only a small part of the Poggibonsi Commune lies within Chianti Classico.

12 July 970

The earliest documentary evidence to mention Poggibonsi: Ugo di Toscana offers the Badia di Poggio Marturi some property in various parts of Tuscany. The earliest part of the town was built around the Badia.

WHERE TO STAY

Hotel **Alcide** (Viale Marconi 67/A) is in a modern building and has 80 rooms. Air conditioning. Car park. The restaurant of the same name next to the hotel is particularly renowned for fish specialities. Although large, the restaurant is very crowded at the weekends. Closed on Wednesdays. Closed from 10-25 July and from 10-25 January.
Tel. and Fax 937501 - E-mail: alcide@hotelalcide.it

Villa S. Lucchese is a four star hotel in the village of the same name, about 3 Km from Poggibonsi. This eighteenth-century villa is surrounded by a mature park. Air conditioning. Car park. Restaurant serving international cuisine with seating for 150. Tel. 937119 – Fax 934729
E-mail: info@villaslucchese.com
Internet site: www.villaslucchese.com

WHERE TO EAT

La Galleria (Galleria Cavalieri di Vittorio Veneto, 20) serves excellent fish dishes as well as a good seasonal menu.
Seating for 45 inside and for 25 in the garden. Closed on Tuesdays and in August. Tel. 982356.

AGENCIES

Immobiliare Betti (Via Enrico Fermi, 8). Estate agent for villas and castles, farm houses, hotels and estates.

Colle Val d'Elsa

Florence > Km 53. Siena > Km 26. Altitude 223 m. **Dialling code 0577**. 3 Km from the Florence-Siena Superstrada, and at the crossroads of 3 State Roads: the SS 2 ('Cassia'), the SS 68 to Volterra and the SS 429 (to Poggibonsi and Certaldo). Emergency medical service 920149. Carabinieri 920977. Commune 920831. Post Offices 922349/929521. Banca Toscana Bank 920041. Monte dei Paschi di Siena Bank 920031.



The tonnof Colle Val d'Elsa

Birthplace of Arnolfo di Cambio, Colle Val d'Elsa is mentioned for the first time in an act stipulated by Willa di Toscana in 1007. The town was owned by the Spugna monks until the mid Thirteenth century. Colle was caught up in the recurrent wars between Florence and Siena. Initially Ghibelline and allied to Siena in supporting the Svevi kings, the town also experienced a brief communal period before joining forces with Florence in the mid Fourteenth century. On account of its geographical position, Colle often fought against Poggibonsi and S. Gimignano.

The high part of the town (the 'Colle'), which contains the most important buildings, is built on clay soil and thus suffers from erosion. The lower part of the town (the 'Piano') became an important glass and crystal centre in the Eighteenth century. Worthy of note are: the **Porta Volterrana** (surrounded by walls), the fourteenth-century **Palazzo Pretorio** (with a historical collection), the **Archaeological Museum** (open by appointment, Tel. 920015) and the **Palazzo dei Priori** (fifteenth and sixteenth-century paitings).

17 June 1269

Only 9 years after Montaperti, the Sienese army is beaten by the Florentines in the Battle of Colle Val d'Elsa. The Aragonese take the place of the Svevi, and Tuscany is ruled by the Guelphs.

29 December 1232

Arnolfo di Cambio, the architect of Palazzo Vecchio in Florence and designer of the first plans for Florence Cathedral, is born in Colle Val d'Elsa.

WHERE TO STAY

Hotel Arnolfo (Via Campania 8) is in the old premises of the restaurant of the same name. Only a few rooms in a fourteenth-century palazzo. Tel. 922020.

Vecchia Cartiera, at Via Oberdan 5, is in a former paper factory which has been restored and modernised to meet the needs of discerning clients. Approximately 40 rooms. Car park. Tel. 921107.

Fattoria Belvedere is a farm holiday hotel in Belvedere, near Colle. The farm boasts a Medieval building. The 'Via Francigena' once passed nearby. Gardens and swimming pool. Meals upon request. Chianti dei Colli Senesi and various farm products are on sale. Closed from November to Christmas and from January 6th to March.
Tel. 920009 - Internet site: www.fattoriabelvedere.com



Bust of Arnolfo di Cambio

WHERE TO EAT

Arnolfo is a famous, avant-garde restaurant that has recently moved to the centre of Colle Alta (Via XX Settembre 50/52). Tuscan cuisine with innovative differences. Good service and an excellent wine list. Closed on Tuesdays and Wednesdays. Closed in winter from mid January to mid February. Parking near the restaurant. Tel. and Fax 920549.

The **Antica Trattoria**, in the centre of the lower part of Colle (Piazza Arnolfo di Cambio 23), serves Tuscan cuisine. Traditional décor. Seating for 40. Good service and wine list. Closed on Tuesdays and for Wednesday lunch. Parking nearby. Tel. 923747.

WHAT TO BUY

The most famous crystal artisan workshop is **Boreno Cigni**, Via Gracco del Secco 28. Tel. 920326.

The **La Moleria** crystal makers (closed on Monday mornings) has two shops (in Via Roma 20 and in Via delle Romite 26). Engravings on crystal. Tel. 920163.

Vilca, in Gracciano, is an artisan crystal maker. Tours of the production cycle from 8 a.m. to 12 noon. Tel. 929188.

FESTIVALS

The Colle Val d'Elsa **market** is held every Friday.

Gaggiano

On the SS 429 'Della Val d'Elsa' (between Castellina in Chianti and Poggibonsi), on the Chianti Classico border. Altitude 293 m. **Dialling code 0577**.

12 February 1965

Laws are passed concerning the use of the Tuscan 'fiasco' bottle.

Gaggiano is famous for the Melini wine label, renowned since the Eighteenth century when the Pontassieve cellars were built.

WHAT TO BUY

Melini wines include 'Fattoria di Gaggiano', the nearby 'Vigneti Granaio', as well as the 'La Selvanella', 'Massovecchio' and 'I Sassi' labels, which are all Chianti Classico Gallo Nero. Other estate products include: red 'Bonorli' (Merlot), Vernaccia di S. Gimignano, vin santo, grappa, extra virgin olive oil and balsamic sauce.

Prior to booking, tastings can be arranged for up to 50 people.

25 May 1878

Laborel Melini's invention of the 'strapreso' is deposited at the Florence Chamber of Commerce. The 'strapreso' was a 'fiasco' bottle that could be transported anywhere as it resisted pressure: the cork was put in place by machine.

Melini vineyards cover just under 120 hectares

The Melini shop is in S. Andrea in Percussina.
Owners: Melini s.c.a.r.l. Tel. 989001 - Fax 989002
E-mail: melini@giv.it - Internet site: www.giv.it

Pieve di Cedda

12 September 1046

The first documentary evidence to mention the Pieve di Cedda; the Romanesque features remain relatively unchanged.

On the SS 429 'Della Val d'Elsa', towards Castellina in Chianti and on the border of Chianti Classico, lies the **Pieve di S. Pietro a Cedda**.
Clearly Romanesque in origin, it was first mentioned in 998 when Ugo di Toscana ceded it to the Poggibonsi Badia. The Romanesque features, including the apse and decorative details, were added in the mid Twelfth century.
The church is currently (January 2003) closed to the public while restoration work to the façade is completed.

WHAT TO BUY

Fattoria Ormanni is half way between Pieve di Cedda and Gaggiano, and 7 Km from Poggibonsi. Bought in 1819 by an ancestor of the present owner, the estate has an interesting history: the Ormanni family, mentioned by Dante in the 'Divine Comedy', owned the house from the beginning of the Thirteenth century.
The estate produces and sells 'Ormanni' Chianti Classico (vintage and 'Riserva') as well as 'Julius' (Sangiovese and Merlot).

34 hectares are cultivated vineyards

English, French and Spanish spoken

Poggiarello

Under 4 Km from Poggibonsi. Altitude 236 m.
Dialling code 0577.

The **Fattoria Poggiarello**, created in 1775 when a larger farm was split up, lies between the Communes of Poggibonsi and Castellina in Chianti.
It is interesting to note that the label of the wine produced here has not changed for at least one hundred years: from the time the estate began selling wine in bottles.

Vineyards cover 5 hectares

English spoken

WHAT TO BUY

The estate's finest wine is 'Chianti Classico Riserva' made from the vineyards in Castellina Commune. Other wines include: 'Il Tiro' (Sangiovese and Merlot), 'Il Brut' (Malvasia and Trebbiano) and 'Il Tiro' (Malvasia and Trebbiano). The wines are made in the estate cellars which boast bottles dated 1926.
Prior to booking, tastings, snacks, lunches and dinners can be arranged for up to 10 people.
Fattoria Poggiarello rents out two flats (sleep 6 in total).





San Gimignano

Siena > Km 39. Florence > Km 49. Altitude 324 m. **Dialling code 0577**. 15 Km from the Poggibonsi exit on the Florence-Siena Superstrada. Carabinieri 941312. Hospital 940312. Commune 940340. Post Offices 941983/950140. Monte dei Paschi di Siena Bank 940319. Banca Toscana Bank 940318. Cassa di Risparmio di Firenze Bank 940329. Petrol stations.



The towers of San Gimignano

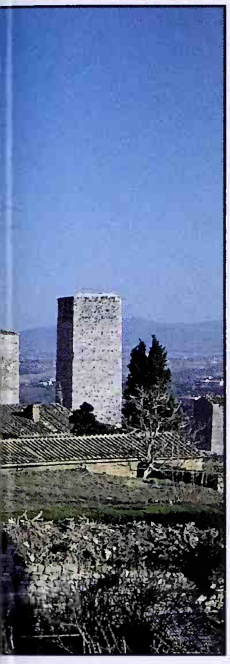
Although San Gimignano is not in Chianti Classico, the town is so unique that it deserves to be mentioned however briefly. Sadly, in recent years, San Gimignano has fallen prey to hordes of summer day trippers and all that this entails.
Besides the works of art, briefly described below, the town is noteworthy for its characteristic cobbled streets, towers, palazzos, town gates, stairs and views.

21 November 1148

Pope Eugenio III visits the Collegiata di S. Maria Assunta. This is the first mention of the church, which was enlarged in the Fifteenth century by Giuliano da Maiano.

The **Collegiata di S. Maria Assunta** is the most famous building in San Gimignano. Built in the Twelfth century and enlarged by Giuliano da Maiano in the mid Fifteenth century, it houses two fresco cycles. The first, of the Sienese school and dating to the Fourteenth century, represents Old Testament stories and was executed by Barna da Siena,

Bartolo di Fredi and Taddeo di Bartolo.
The second cycle, of the Florentine school and dating to the Fifteenth century, represents the Life of St. Fina and was painted by Domenico Ghirlandaio. The Chapel is the work of Giuliano and Benedetto da Maiaino, with terracotta decorations and friezes. The St Sebastian is by Benozzo Gozzoli. Benozzo Gozzoli also executed the frescoes illustrating the Life of St Augustine in the **Church of S. Agostino**. Pollaiuolo painted the 'Coronation'.
Other churches of interest are the Churches of S. Pietro, S. Jacopo and S. Bartolo.



A short visit should also be made to the **Palazzo del Podestà** which houses a (damaged) fresco by Sodoma in the loggia.
After visiting **Le Fonti**, the twelfth-century building where wool was washed, the tour of the town can be concluded in the triangular **Piazza della Cisterna**, with its elegant central well.
The thirteenth-century **Pieve di Cellole**, only a few kilometres from San Gimignano, is on the road to Certaldo and set amid cypress trees. The perfect harmony of the church with its ideal proportions inspired Giacomo Puccini to compose 'Suor Angelica'.

7 August 1326

A bell weighing 12 thousand pounds is placed in the tower of the Palazzo del Podestà.

WHERE TO STAY

In the centre of San Gimignao (Via S. Matteo 87), the three star **Antico Pozzo** is in a restored fifteenth-century palazzo. Approximately twenty rooms. Open all year.
Tel. 942014 - Fax 942117 – E-mail: info@anticopozzo.com
Internet site: www.anticopozzo.com

La Cisterna (3 stars) is in a Medieval building overlooking Piazza Cisterna. Restaurant. Closed from January to March. Booking essential in summer. No car park.
Tel. 940328 - Fax 942080 - E-mail: lacisterna@iol.it

La Collegiata, a 4 star hotel in the Relais & Chateaux chain, is reached from San Gimignano by following the road downhill towards Certaldo (Strada). The large building (with tower, cloister and chapel) was built in the Sixteenth century as a Franciscan monastery. Approximately twenty rooms and various sitting rooms. Unusual display of wines in an old cistern. Heated swimming pool. Gardens. Car park.
The restaurant (seats 70) in the convent church, is also open to clients not staying at the hotel. Modern interpretation of Tuscan dishes. Tel. 943201 – Fax 940566
E-mail: collegiata@relaischateaux.com
Internet site: www.relaischateaux.com/collegiata

Pescille (3 stars) lies 4 Km from San Gimignano, in the direction of Volterra. Approximately forty rooms in this restored fourteenth-century fortified farm. Park. Tennis court. Swimming pool. Car park.
The 'Cinque Gigli' restaurant, closed on Wednesdays, is also open to clients not staying at the hotel. Everything is home made: from the bread to the pasta and desserts.
Tel. 940186 - Fax 943165 - E- mail: pescille@iol.it
Internet site: www.piscille.it

Accomodation at the **Convento di S. Agostino** is available throughout the year. Guests sleep in monks' cells. Tel. 940383.

WHERE TO EAT

La Mangiatoia (Via Mainardi 5). Farmhouse atmosphere in small, sober premises. Genuine Tuscan cuisine. Classical music often played in the background. Closed on Tuesdays.
Tel. 941528.

La Cisterna's restaurant, **Le Terrazze**, serves Tuscan cuisine in traditional premises. Good views. Closed on Tuesdays and for lunch on Wednesdays. Closed in Winter from November to mid March. No car park. Tel. 940328 - Fax 942080.

Osteria del Carcere (Via del Castello13), is a wine shop that also serves food. Various tastings available. Tel. 941905.

Staggia Senese

On the 'Via Cassia', about half way between Poggibonsi and Monteriggioni. Altitude 168 m. **Dialling code 0577**.

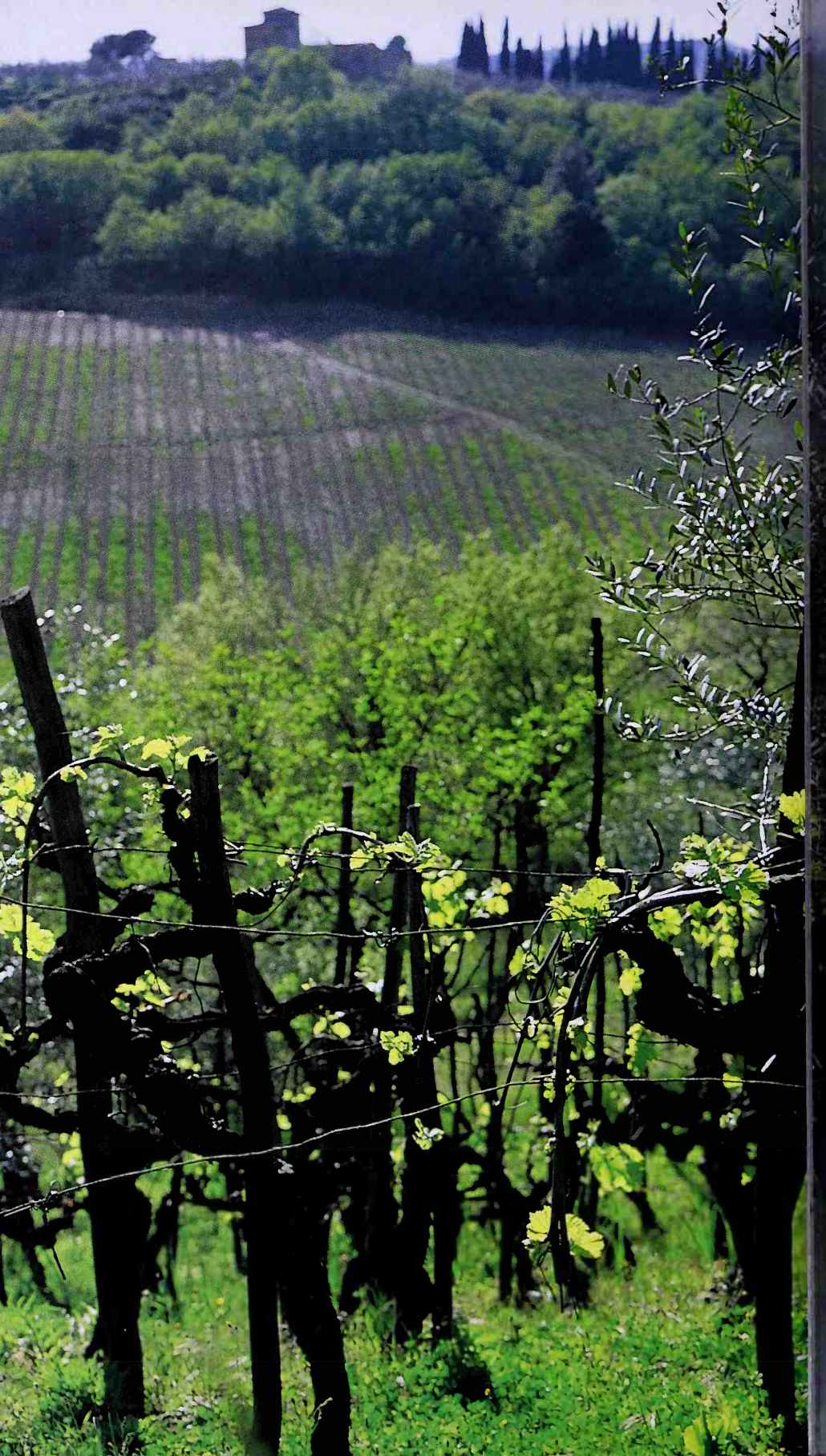
The village is mentioned in a document dated 29 April 994 citing the donation of assets in Staggia. Part of the walls, several towers and a fine central keep are all that remain of Staggia Castle, bought and fortified by the Florentines in the Fifteenth century.
Today the village is a commercial and residential area.



Staggia Castle

HORSES

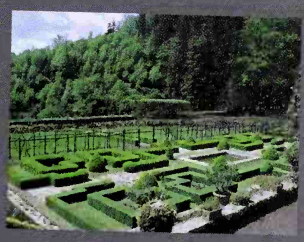
The **Agrifoglio** riding club, in La Caduta (between Staggia and Castellina Scalo, on the 'Via Cassia'), offers a variety of facilities: dressage rings (indoor and outdoor), riding schools for exercise and show jumping, covered exercise ring, stables and paddocks. Tel. and Fax 930524.



A Review of Chianti









BY LEONARDO CASTELLUCCI

I - XXVI

Chianti...Romanesque.

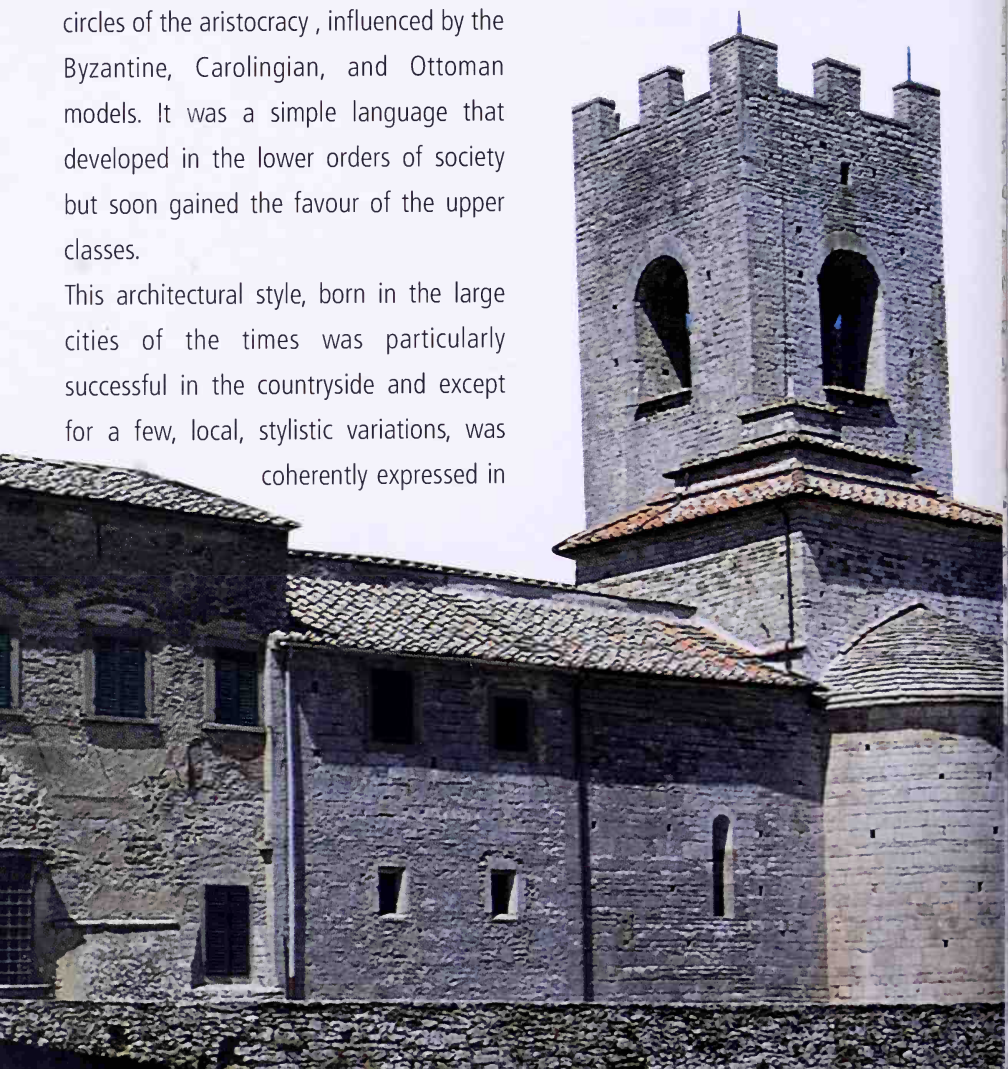


Romanesque architecture is sometimes superficially defined as an art of simple and spontaneous building, as opposed to Gothic architecture, more complex and intellectual.

However the language of Romanesque architecture was mostly the product of a popular expression that emerged spontaneously and inexorably, outside the context of the noble, wealthy circles of the aristocracy , influenced by the Byzantine, Carolingian, and Ottoman models. It was a simple language that developed in the lower orders of society but soon gained the favour of the upper classes.

This architectural style, born in the large cities of the times was particularly successful in the countryside and except for a few, local, stylistic variations, was coherently expressed in Germany, France and Spain. It also reached exceptional peaks in Italy with admirable achievements in many of the abbeys, Carthusian monasteries and 'pievi' or country churches.

Tuscany also pursued this trend, giving life to its own 'Romanesque variation', essential and sober. Taking the examples of the leading cities like Florence (the



Cathedral of Santa Reparata and the Basilica of San Miniato) and Siena (the Cathedral), the 'Romanesque style' soon took root also in the countryside, sometimes attaining results of unusual and exceptional beauty. We would like to limit our field of observation here to the Chianti, where there is a high concentration of Romanesque churches, mostly built between the 11th and 13th centuries as a consequence of the change in rural society during the age of the 'comune'. A few exceptions such as the Abbeys of Passignano, Badia Coltibuono and Pontignano (though this is a Carthusian monastery), cannot be included as rural buildings of the Chianti because of their size. Most of the 'Pievi' can be distinguished by their "simple plans and decorations and the great accuracy and expertise in the use of materials and a certain sturdiness to be found especially in the belfries that accompany most of the churches". The 'Pieve' with the most outstanding local features is San Donato in Poggio whose dimensions and stylistic features would lead us to define it as 'Chianti Romanesque', just because of the original solution of the nave and aisles divided by simple columns and the roof with visible wooden beams which highlight the 'peasant' style of the building; a unique example in this area.



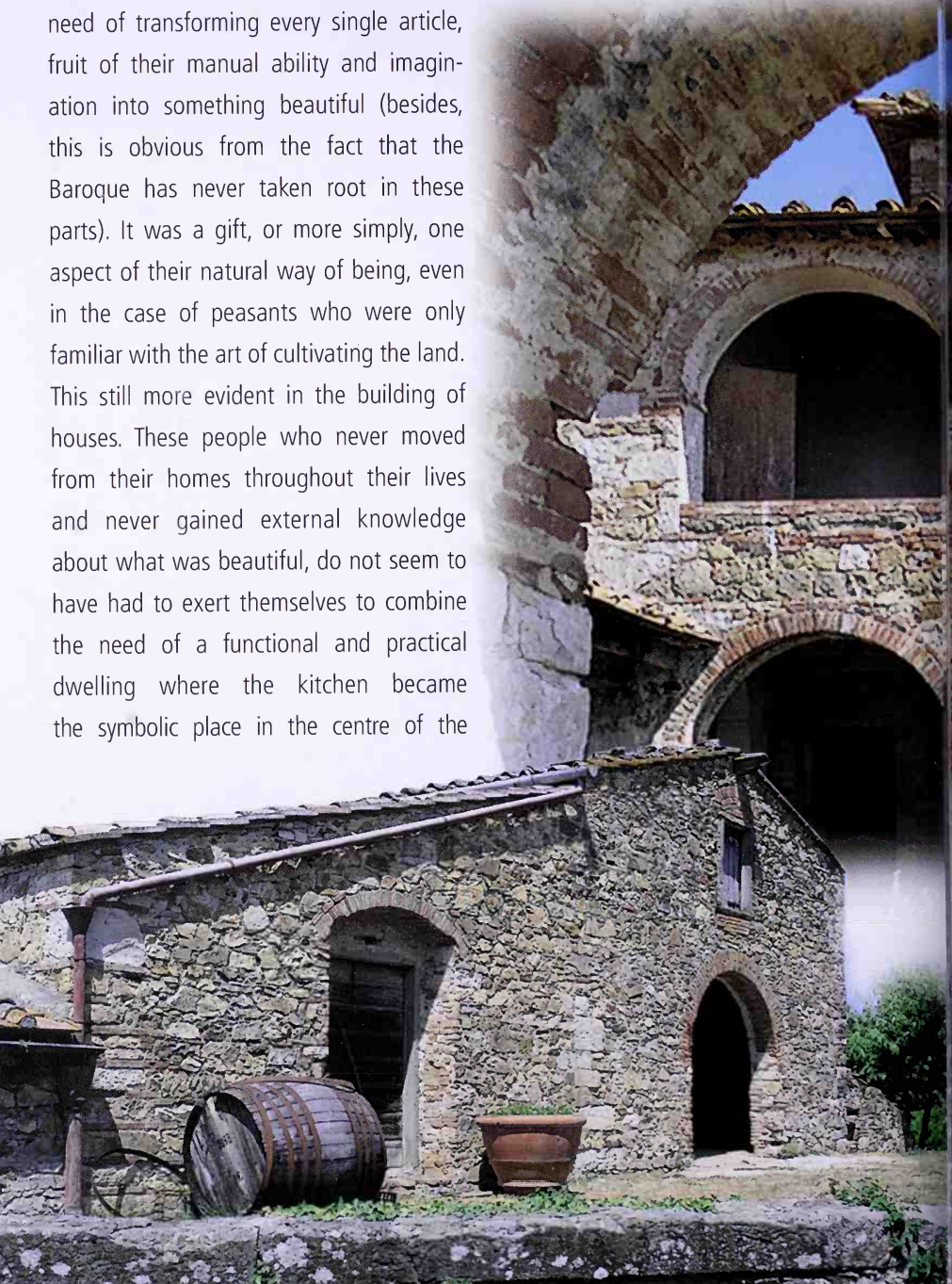
The Chianti has a large number of Romanesque variables among its harmonious buildings. The 'pieve' of San Pietro in Bossolo near Tavernelle Val di Pesa and that of Sant'Appiano near Barberino Val d'Elsa, show the ruins of an octagonal baptistery, with walls divided by blind arches which clearly reveal the influence of the Romanesque style of Ravenna, probably brought here by the nearby road that went from Rome to the other side of the Alps. Another original feature of many churches is their fortified exterior.

Moreover it should not be forgotten that, in the early centuries of the last millenium, the Chianti was the cruel stage of endless struggles between the two dominant cities, Florence and Siena, for the supremacy of Tuscany. This explains why the inhabitants of these small centres felt the necessity to protect themselves behind solid walls, often uniting in a single complex the church or abbey and the adjacent buildings. This is the case of the 'Church-Castle of Spaltenna' or the 'Church-Castle of San Polo in Rosso', maybe the finest two examples, of this complex, but frequently successful blend.

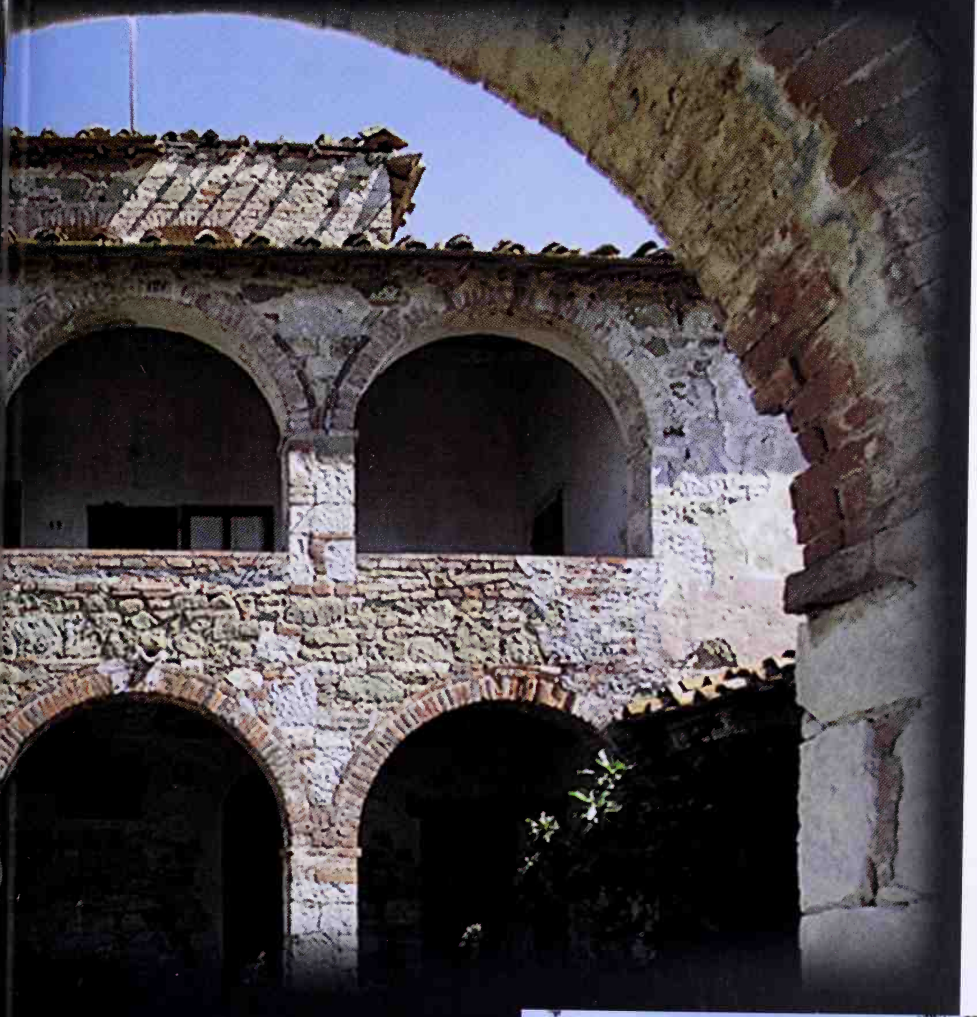
The Chianti Farmhouse



If we refer to commonly used scientific terms, we may come round to the idea that Tuscans have a sense of order and moderation written in their genes, that sensitive eye for proportion expressed in the need of transforming every single article, fruit of their manual ability and imagination into something beautiful (besides, this is obvious from the fact that the Baroque has never taken root in these parts). It was a gift, or more simply, one aspect of their natural way of being, even in the case of peasants who were only familiar with the art of cultivating the land. This still more evident in the building of houses. These people who never moved from their homes throughout their lives and never gained external knowledge about what was beautiful, do not seem to have had to exert themselves to combine the need of a functional and practical dwelling where the kitchen became the symbolic place in the centre of the surrounding rooms with their rustic but reliable instinct for proportions and the sobriety of their forms. They were not only the poor, solid houses of simple, practical people, but humble dwellings in remarkably good taste.



The typical farmhouse in the form of a cube or parallelepiped is distinguished by a spacious loggia (beginning of 12th century), by one, two or more large porches, which provide a large covered space, where it was possible to work exploiting the sunlight till dusk (.....) The dovecot tower, characteristic of buildings



to making them look lighter. It is usually surmounted by a single or double window and wider porches sometimes set in the centre of the main body of the building, or on one side. At others still it is placed at the two ends of the farmhouse paired with another"



The Chianti in Museum

When examining the vast artistic heritage of the Chianti, we notice that most of the paintings collected in the small museums or still preserved in the religious buildings for which they were executed, date back to a period from the start of the 13th to the end of the 15th century, which has historical explanations. During these two centuries many paintings were commissioned for the numerous religious buildings which flourished in large numbers everywhere.

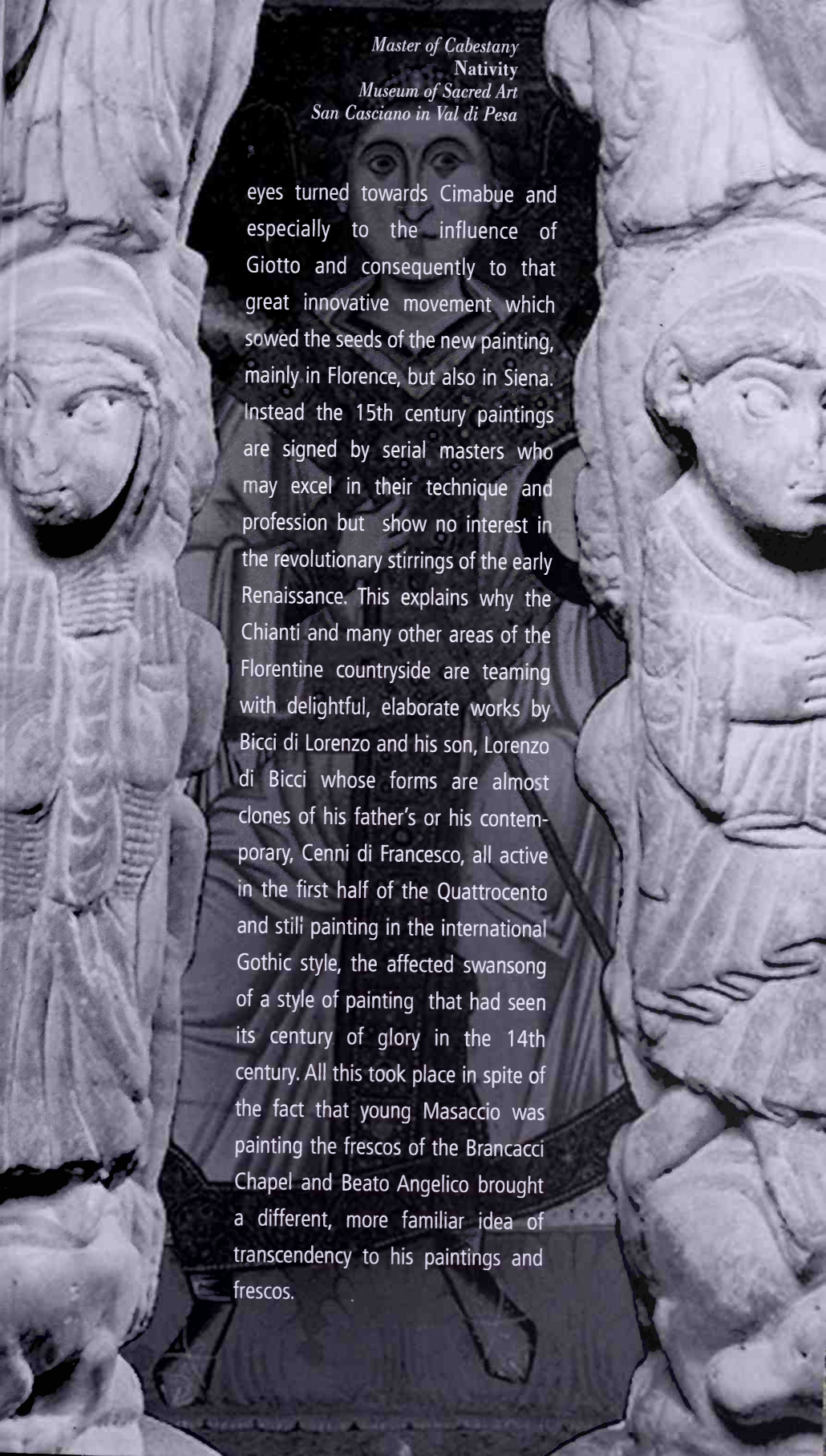


Ambrogio Lorenzetti
Madonna Enthroned
Museum of Sacred Art
San Casciano in Val di Pesa



Coppo di Marcovaldo
Saint Michael the Archangel and Stories of the Legend
Museum of Sacred Art
San Casciano in Val di Pesa

Indeed, in this period, the territory was repopulated, due to the encouragement of the city of Florence, which fortified the Chianti with hamlets and castles to exercise its control over Siena. Many churches requested an equal number of devotional works. However the works of the 13th and 14th century masters were distinguished by new ferments. Even if many of these artists are unknown, they are almost all of Florentine origin with their



Master of Cabestany
Nativity
Museum of Sacred Art
San Casciano in Val di Pesa

eyes turned towards Cimabue and especially to the influence of Giotto and consequently to that great innovative movement which sowed the seeds of the new painting, mainly in Florence, but also in Siena. Instead the 15th century paintings are signed by serial masters who may excel in their technique and profession but show no interest in the revolutionary stirrings of the early Renaissance. This explains why the Chianti and many other areas of the Florentine countryside are teaming with delightful, elaborate works by Bicci di Lorenzo and his son, Lorenzo di Bicci whose forms are almost clones of his father's or his contemporary, Cenni di Francesco, all active in the first half of the Quattrocento and still painting in the international Gothic style, the affected swansong of a style of painting that had seen its century of glory in the 14th century. All this took place in spite of the fact that young Masaccio was painting the frescos of the Brancacci Chapel and Beato Angelico brought a different, more familiar idea of transcendency to his paintings and frescos.

The Art of Terracotta



Ceramics and cotto are the crucial products on which the basics of the local handicraft economy is centred, the cotto of Impruneta and the Chianti.

The red cotto, which takes on more intense and severe tones in the Florentine and lighter and softer hues in the Sienese tradition is a daily reference point for Florentines, Sienese and Chiantigiani. Floors, tiled roofs, urns and pots, in short, what builders call 'round cotto' and 'square cotto' reveal their dual nature, constructive and decorative, in every village and every town.



It can be seen on the floors of many Florentine and Sienese churches and libraries and on the rooftops that cover the most beautiful dwellings of Tuscany.

We wonder why a craft which is flourishing today, has developed in this particular area.

We will see that the first documents, showing the use of clay, date back to the 11th century: it marks the beginning of this tradition mainly in Impruneta but we should also say, in the Chianti, on condition that we identify the territory of those times as being the same geographic area as that of the present. But there is no doubt that this craft had already been employed for a long time. The craftsmen of cotto were first members of the guild of Doctors and Apothecaries and later, of Wine-makers. In 1308, in Impruneta, the potters even united to form an independent guild, an evident sign of an activity that was already well established. In those times, it was the custom to serve wine in earthenware and in this area, wine has always been a faithful daily companion.





Harvesting



Travelling to the Chianti implies visiting a well kept countryside, where spontaneous nature is dominated by low oak woods, where there are also black hornbeams and chestnut trees, rows of poplars and isolated alders, along the protected areas that have lived a long existence near water sources. Among the spontaneous thickets are visible junipers and the bright yellow tufts of sweet-smelling broom, a natural flora that grows amidst vast spaces in which to move and expand. But these spaces are shared with vineyards and olive trees that cover entire slopes, giving us an impression of their being scanty and less invasive. Indeed, olive trees are small, cultivated, spiritual trees both pleasant and soothing to look at. Just try to take a walk in a large olive grove and in the repetitive and slightly nerve-wracking

maze of a vineyard however beautiful. In the land of olive trees, one seems to belong to a world which recalls the slow, interior rhythms of meditation, leaving sufficient space and light. Instead, in the land of vines, you are in the centre of a feast, crowded with shrubs, foliage and large bunches of ripe grapes that capture your attention, grip and inebriate you. One impression, shared also by others, is that there are no longer peasants in the Chianti. Maybe you do not see them because of the rough territory, interrupted by valleys and hillsides. You may catch a glimpse of someone driving a tractor in the distance, but these are only fleeting impressions - tiny men swallowed by an overflowing countryside. However they exist, slowly moving in large crowds towards the vineyards and working solidly during the harvesting when the grapes of Sangiovese are ready to change their name and become Chianti. They are always present - old men, sons, grand-children, relatives and so many young people coming from the urban centres and cities to give a hand, learning to do something useful. And above all they come to take part in a joyful ritual which goes back to the origins of the world. This ritual is repeated again two months later when the very same people who took part in the grape harvesting also assist in the olive picking. They stretch a large sheet around each tree and climb to pick the olives which are then harvested and pressed to obtain the healthiest, most tasty and gleaming of all natural fats.





Living in Chianti







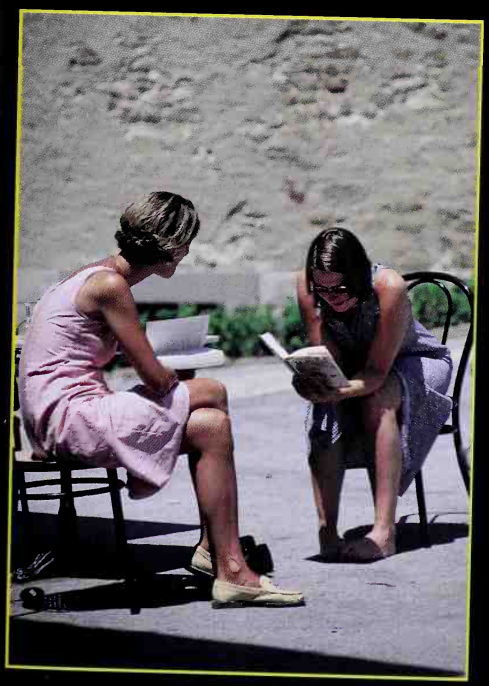


























Sienese Chianti



Fortified hamlet



Castle



Fortified parish church



Tower



Abbey



Archaeological site



Farmhouse



Parish church



Farm/estate



Charterhouse



Town



Villa



Illustrations: Cosimo Melani


Badiaccia a Motemuro
Montanino
Albola
Volpaia
Montevertine
Badia a Coldibuono
Podere Terreno
Radda
Vistarenni
Vartine
Gaiole
Barbischio
Pieve di Spaltenna
S.Giusto in Salcio
Castello di Meleto
Casagnoli
Ama
Lecchi
S.Polo in Rosso
Monteluco
S. Vincenti
Castello di Tornano
Aiola
S.Sano
Dievole
Caccchiano
Castello di Brolio
Selvole
Corsignano
Monti in Chianti
Cetamura
S.Gusmé
Pieve Asciata
Borgo Scopeto
S.Felice
Villa Arceno
Canonica a Cerreto
Castell' in Villa
Felsina
S.Giovanni e
Castenuovo Berardenga

Florentine Chianti



Fortified hamlet



Castle



Fortified parish church



Tower



Abbey



Archaeological site



Farmhouse



Parish church



Farm/estate



Charterhouse



Town



Villa



Illustrations: Cosimo Melani


l'Ugolino
Castello di Tizzano
Villa l'Olmo
S.Polo in Chianti
Strada in Chianti
il Ferrone
S.Angelo V. l'Abate
Badia Montescalari
Gabbiano
Greti
Uzzano
Verrazzano
Calcinaia
Querceto
S.Cresci
Greve in Chianti
Lucolena
Montefioralle
Vignamaggio
Rignana
Panzano in Chianti
Strada in Chianti



Barberino Val d'Elsa

Casa Emma
Castello della Paneretta
Cortine
Fattoria la Ripa
Monsanto
Pieve di S. Appiano
Poggio delle Filigare

Pieve di S. Appiano.
Gherarduccio Gherardini's tombstone

Barberino Val d'Elsa

Florence > Km 31. Siena > Km 44. Altitude 373 m.
Dialling code 055.
Firenze Certosa exit off the A1 motorway, then Florence-Siena Superstrada towards Siena and exit at S. Donato. Emergency medical service 8077028. Commune 8021. Post Office 8075036. Cassa di Risparmio di Firenze Bank 8075018. Petrol station.



A town gate

The first document to mention Barberino is dated 22 June 1054. The document, in Badia a Passignano, describes the town as a hamlet in the parish of S. Pietro in Bossolo. In the early Fourteenth century a Castle was built which housed a garrison: in his Chronicles, Giovanni Villani includes Barberino in the list of fortresses taken from Emperor Arrigo VII by the Florentines (1312).
Most of the defensive walls are still standing. Several Medieval buildings, including **Palazzo Pretorio**, its façade decorated with a wealth of coats of arms, are well-preserved.
The **Church of S. Bartolomeo** was restored in the neo-Romanesque style at the beginning of the Twentieth century.
In his 'Dizionario' of 1833, Emanuele Repetti describes the land around Barberino as 'unusual in its geological make-up; the naturalist's eye is surprised by the abrupt cessation of solid 'alberese' and fine sandstone, which is not seen again after the Greve Valley. Suddenly enormous heaps of pebbles mixed with sand, together with a mixture of shells and sea fossils, are found'.
Only a part of the Commune of Barberino Val d'Elsa lies within Chianti Classico.

WHERE TO STAY

The **La Spinosa** estate near Barberino offers farmhouse accomodation on the 30-hectare property. Sleeps 20 approximately in total. Swimming pool. Riding stable. Tennis court. Closed in the Winter from December to March. Estate produce on sale: Colli Fiorentini wine, extra virgin olive oil, meat, honey and vegetables. Tel. 8075413.

La Volpaia (Strada di Vico 5) offers farmhouse accomodation on the estate. Guests stay in restored farmhouses (sleep approximately 10). Wine and olive oil. Swimming pool. Riding. Closed in Winter before Christmas. Tel. 8073063
Fax 8073170 - Internet site: www.lavolpaia.it

WHERE TO EAT

Il Paese dei Campanelli is in Petrognano, a few kilometres from Barberino. Trattoria serving typically Tuscan cuisine. Car park. Closed on Sundays.
Tel. 8075318.

WHAT TO BUY

The cellars of the **Pasolini dell'Onda** estate are located within the walls of Barberino.
Wide range of products: several Chianti Classico wines (also 'Riserva'), table wines, dessert wines and extra virgin olive oil.

Casa Emma

A few kilometres from S. Donato in Poggio if approaching from Castellina in Chianti. Altitude 412 m.
Dialling code 055.

The straight rows of vineyards can be seen from the road: **Casa Emma** produces and sells 'Casa Emma' Chianti Classico (and Riserva), as well as 'Soloio' (Merlot), vin santo, grappa, extra virgin olive oil and vinegar. It is interesting to note that the labels of some Riserva Chianti Classico bottles represent Chianti parish churches and towers.
The estate is open all year (from 9 a.m. to 7 p.m. weekdays and from 9 a.m. to 5 p.m. weekends and holidays).



Tastings and snacks for up to 40 people can be arranged prior to booking. Owners: Fiorella Lepri Bucalossi - Tel. 8072859 Fax 667707 E-mail: casaemma@casaemma.com
Internet site: www.casaemma.com

Chianti Botanical Gardens





In 2001Casa Emma opened the 'Parco Botanico del Chianti'.
The 5 hectare Garden in the Commune of Barberino Val d'Elsa is planted with a wealth of species: an oak wood, numerous herbaceous plants (including rare wild orchids), undergrowth such as cystus, broom, privet, juniper and other shrubs.
The Garden is divided into four thematic sections: cultivated flowering plants, the pine and holm oak wood, the collection of herbs, the collection of fig varieties.

Castello della Paneretta

About half way between S. Donato in Poggio and Poggibonsi. Altitude 422 m. **Dialling code 055**.

Paneretta, a fifteenth-century fortress, belonged to the Vettori before passing into the hands of the Capponi (who gave it its present-day appearance), Strozzi and later the Musso families. The castle is square in shape with corner towers and an imposing central keep.
Well-preserved, it lies at the centre of a huge estate which is partly wooded and partly cultivated (vines and olives). The frescoes by Poccetti in the castle were completed in the second half of the Sixteenth century. The castle is not open to the public.

WHAT TO BUY

Paneretta estate, which has produced wine and oil since 1596, sells 'Paneretta' Chianti Classico, extra virgin olive oil and other farm produce at the estate shop. Prior to booking, tastings and guided tours of the cellars can be arranged. Tel. 8059052.

Cortine

Just before reaching S. Donato in Poggio, if approaching from Castellina, along the road leading to Poggibonsi. Altitude 367 m. **Dialling code 055**.

Little is known of Cortine, 'a castle with a church in the parish of S. Donato in Poggio' (Emanuele Repetti), except that it lay within Florentine territory and that in September 1038 a contract concerning S. Salvatore a Isola was signed here.
Today Cortine is made up of the remains of several Medieval buildings, various farm buildings, a villa-farm and the small Church of S. Lorenzo, mentioned as early as the Tenth century.

WHAT TO BUY

A little over 1 Km from Cortine, continuing along the dirt road to Poggibonsi, lies the **Casa Sola** estate. The 24 hectares of vineyards produce 'Casa Sola' Chianti Classico (also Riserva), 'Montarsiccio' (Cabernet Sauvignon, Sangiovese, Merlot) and vin santo; extra virgin olive oil is also produced. Tastings (up to 15 people), lunches and dinners (up to 30 people) can be arranged. A recently-restored farmhouse is also available for holiday rental.

English, French and Spanish spoken

Fattoria la Ripa

On the road linking Castellina and S. Donato in Poggio and only a few Km from the latter.
Dialling code 055.

Fattoria la Ripa boasts a fine selection of labels: 'Fattoria la Ripa' Chianti Classico (also Riserva), 'Santa Brigida' (Sangiovese, Cabernet Sauvignon) and 'Bianco della Lega' (Trebbiano, Malvasia, Chardonnay). Other products on sale include: vin santo, grappa, vinegar and extra virgin olive oil.
Tastings and snacks for up to 30 people.
The estate also rents out two holiday flats (sleep 10 in total).
Owners: Santa Brigida s.r.l. - Tel. 8072948 - Fax 8072680
E-mail: laripa@laripa.it - Internet site: www.laripa.it

14 hectares of vineyards

Monsanto

Near the westerly Chianti Classico border, on one of the two roads linking S. Donato in Poggio to Poggibonsi. Altitude 388 m. **Dialling code 055**.

Monsanto, mentioned in two acts concerning the donation of property by Marchese Ugo of Tuscany (Tenth century) to the Poggibonsi Badia, was created by the union of the parishes of S. Maria and S. Ruffiniano.

There is mention of nearby Ceppanello Castle, razed to the ground by the Ghibellines immediately following Montaperti (1260), in another of Ugo of Tuscany's donation acts.

11 June 1240

S. Ruffiniano a Monsanto Presbytery, which houses a fourteenth-century, Sienese school Madonna, is mentioned for the first time.

Monsanto is noteworthy on account of the single nave **Church of S. Ruffiniano a Monsanto**. The church is pre-Romanesque, built before the Tenth century and thus one of the oldest buildings in Chianti.

The church houses a fourteenth-century painting and a fifteenth-century wooden crucifix.



The cellar where wine is matured, Fattoria Monsanto

WHAT TO BUY

The **Fattoria Monsanto** sells 'Fattoria Monsanto' Chianti Classico (also Riserva), various white and red wines, as well as vin santo and extra virgin olive oil.

Besides these products, tastings, buffets, dinners, lunches and wine seminars are also organised. The tour of the cellars is popular: the wine is matured in a long, unused underground passage with a vaulted ceiling.

The specialised vineyard covers 20 hectares. English, German and French spoken.

Pieve di S. Appiano

Approximately 6 Km from Barberino, along a road to Poggibonsi, after it has joined the 'Via Cassia'. Altitude 280 m.



This Romanesque parish church is undoubtedly the most important and arresting monument in the Barberino region. The interior, although badly damaged in the 1805 earthquake, still retains part of the nave and some original columns.
The most distinguishing features are the pilasters in front of the church's simple façade. It has been shown that they are the remnants of a grandiose Seventh-century baptistery and other pre-Romanesque buildings dating to before the Eleventh century.
Although it is not easy to visit the church (the custodian is often absent), a detour to the Pieve is highly recommended.

Poggio delle Filigare

At the end of a short dirt road off the old road connecting S. Donato with Ponte Nuovo (and the 'Chiantiagiana'). Altitude 487 m. **Dialling code 055**.

Poggio delle Filigare has been considered particularly suited to the cultivation of vines since the Fifteenth century. The Arch Duke of Tuscany met Pope Pius IX here in 1857.

WHAT TO BUY

Le Filigare produces and sells 'Le Filigare' Chianti Classico (also Riserva) and two red wines: 'Podere Le Rocce' (Sangiovese, Cabernet Sauvignon), and 'Germoglio delle Filigare' (Sangiovese, Canaiolo and other varieties). Extra virgin olive oil is also on sale. Tastings and snacks can be arranged prior to booking.
7 holiday flats are also available for rental (sleep 24 in total).
Tel. 8072796 - Fax 755766 - E-mail: filigare@inwind.it

10 hectares of vineyards

English spoken



Tavarnelle Val di Pesa

Badia a Passignano
S. Donato in Poggio

A view of the fortifications, Badia a Passignano

Tavarnelle Val di Pesa

Siena > Km 49. Florence > Km 28. Altitude 389 m. **Dialling code 055**. From both the North and South, Firenze Certosa exit off the A1 motorway, then Florence-Siena Superstrada towards Siena and exit at Tavarnelle. Carabinieri 8077003. Emergency medical service 8077926. Commune 805081. Post Office 8077909. Monte dei Paschi di Siena Bank 8077004. Banca Toscana Bank 8077005. Cassa di Risparmio di Firenze Bank 8077018. Cassa Rurale e Artigiana Bank 8050174. Banca del Chianti Fiorentino Bank 8050174. Petrol station (also self service).

10 November 990

The Pieve di S. Pietro in Bossolo is mentioned as one of the earliest examples of Romanesque architecture in the Florentine countryside.

A document at Badia a Passignano, dated 780, mentions 'Tabernulae', a hamlet near the road that since antiquity has connected Florence to Siena.
The early origins of Tavarnelle are confirmed by the Roman remains found near the **Pieve di S. Pietro in Bossolo**, which dates to the Imperial period and houses a thirteenth-century panel by Coppo di Marcovaldo. Historians believe the town was important since in 1278 the large Franciscan Borghetto Convent was built, to which the Gothic aisleless **Church of S. Lucia al Borghetto** was later added.

26 November 1278

The Church of S. Lucia al Borghetto, a rare example of an aisleless Gothic church, is cited in a document.



Façade, Pieve di S. Pietro in Bossolo

In the Eighteenth century, during the period of the Grand Duchy of Tuscany, Tavarnelle was a staging post for government postilions.
Today the town lies just outside the western Chianti Classico border, while a large part of its Commune is within Chianti Classico.

3 September 1415

The Florentine 'Signoria' commissions the construction of a bridge over the Pesa river (in Sambuca Val di Pesa) in the place 'qui dicitur Tavarnelle'.

Badia a Passignano

Florence – Siena Superstrada. Tavarnelle or S. Donato exit, depending on whether approaching from Florence or Siena respectively. Altitude 341 m. **Dialling code 055**.



Passignano resembles a fortified village more than an abbey ('badia') and is surrounded by buildings of varying periods.
The history of Badia a Passignano, one of the most famous and richest cenobies in Tuscany, has not been studied in depth since few scholars have as yet studied the wealth of documents in the abbey's archives, which number almost seven thousand parchments concerning numerous administrative acts. The remains of buildings found in the area reveal, however, that the area was inhabited in Roman times.
The earliest document drawn up at Passignano dates to 884 and concerns a primitive religious community, which, thanks to later donations, considerably increased the cenoby's land holdings.

20 January 884

Badia a Passignano is mentioned for the first time in a donation act, which included the monastery, the Church of S. Michele and various buildings.

In 1050 Giovanni Gualberto founded the congregation of Vallombrosa and introduced significant changes to monastic rules. From that date, the Vallombrosa Order was principally devoted to the foundation of hospitals and hospices. When he died (1073), Giovanni Gualberto (later proclaimed a Saint) was buried in the crypt of Passignano Church, dedicated to St Michael.
The Buondelmonti, powerful local landowners who were often involved in the Badia's affairs, commissioned building

programs at the abbey in the first half of the Fourteenth century. The majority of the buildings seen today date to this period. The work carried out in the Seventeenth century, including the cloister, is more opulent.

The Church of S. Michele and other surrounding buildings house various paintings by Domenico Cresti, the local painter who took the name Passignano. There are also fine works by Ghirlandaio and Allori.

From the mid Nineteenth century the Badia passed through various hands. In 1990 it was once again owned by the Vallombrosa monks.

10 September 1810

A Napoleonic edict orders the suppression of Badia a Passignano.

Open to the public during the hours shown on the door of the Church of S. Michele. At the time of writing (January 2003), the Badia is closed to the public due to restoration and visitors are 'asked not to create any disturbance. Thank you!'

The Church of S. Michele is open for Weekend Mass (9 a.m. and 11 a.m.) and Weekday services (6 p.m. in summer, 5 p.m. in winter).

WHERE TO EAT



Osteria di Passignano. The name is self-explanatory although the restaurant is more refined than a simple inn ('osteria'). Seating for 50 (all outside in the summer). Simple but elegant premises. Modern interpretation of traditional Tuscan cuisine. Antinori wines. Interesting selection of coffees. The restaurant can also be reached through the adjoining wine shop. Car park. Closed on Sundays.

Tel. and Fax 8071278 – E-mail: marcello.crini@tin.it

WHAT TO BUY



Bottega Antinori, the wine shop on the ground floor of the Restaurant building, offers an impressive selection of wines: the now famous 'Tignanello' (Sangiovese, Cabernet Sauvignon and Cabernet Franc) and 'Solaia' (Cabernet Sauvignon, Cabernet Franc and Sangiovese) labels, various Chianti Classico Riserva wines, red wines from the 'Pian delle Vigne' and 'La Braccesca' estates, white wines from the 'Castello della Sala' and 'Guado al Tasso' estates, and two wines from the Badia a Passignano estate, which is largely devoted to the cultivation of Sangiovese: 'Badia a Passignano' Chianti Classico and 'Badia a Passignano' Chianti Classico Riserva. Other products include wines from estates in Puglia, dessert wines, sparkling wines, spirits and extra virgin olive oil.

S. Donato in Poggio

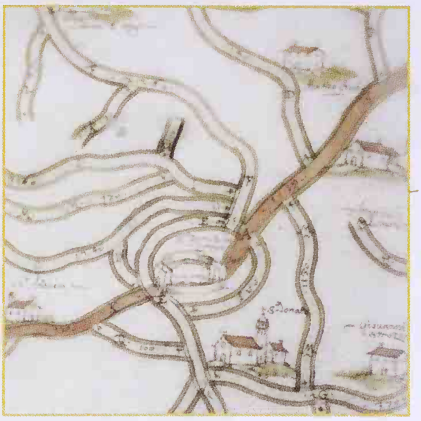
3 Km from the S. Donato exit on the Florence – Siena Superstrada. Altitude 397 m. **Dialling code 055**.
Post Office 8072286. Banca Toscana Bank 8072897. Banca del Chianti Fiorentino Bank 8072022.
Petrol station (also self service).



S. Donato grew up on account of the old road connecting Florence and Siena: the thirteenth-century 'Via Senese', also known near the town as the 'Strada Senese dal Sambuco alla Castellina'. The village retains the Medieval 'terra murata' street plan. Two buildings in the main square are noteworthy: the simple, Gothic, aisleless **Church of S. Maria della Neve** and the Renaissance **Palazzo Malaspina**.
The tenth-century **Pieve di S. Donato**, retains almost intact the original Romanesque plan of a single nave and two aisles, closed by apses and separated by arches resting on pilasters. The precise geometry, highlighted by white 'alberese' stone facing, is underlined by the total lack of any decoration. The bell tower is also noteworthy: the section faced with 'pietraforte' stone

16 January 989

The earliest mention of the Romanesque Pieve di S. Donato in Poggio, which retains the original nave and two aisle plan and the high bell tower.



resembles a military tower. The church houses a sixteenth-century terracotta baptismal font. Mention should also be made of the **Madonna di Pietra Cupa** Sanctuary, built in 1596 in the form of a Latin Cross (near a tabernacle considered to have miraculous powers) and boasting an unusual bell tower. Several paintings by Passignano are housed here.

WHERE TO STAY

3 Km from Tavarnelle, in La Romita (near the Florence-Siena Superstrada access road, **La Villa** is an estate offering accommodation for approximately 15 people. Simple décor in a sixteenth-century convent. Closed for short periods in winter but always open at weekends. Swimming pool. Car park. Tel. 8077041.

WHERE TO EAT

La Locanda di Pietracupa, at the beginning of the village, if approaching from Castellina in Chianti, is a stone's throw from the Sanctuary. Seasonal Tuscan cuisine. Seating for 50 inside and for the same number outside. Closed on Tuesdays. Car park. There are also a few rooms decorated in twentieth-century style. Tel. 8072400 - Fax 8072142.

La Toppa is the classic restaurant in the historic centre. Tuscan-Romagna cuisine. A Medieval building and therefore rather dark. Closed on Mondays and for a short period in Winter. Seating for 100. Parking nearby. Tel. 8072777.

La Capannina is a small country restaurant a few kilometres from S. Donato, near a petrol station. Tuscan dishes and excellent meat. Guests eat outside in summer. Closed on Wednesdays and in January. Car park. Tel. 8072777.

WHAT TO BUY

Le Chiantigiane in Ponte Nuovo (by the Florence-Siena Superstrada exit), is a large, modern cooperative shop selling products from throughout Chianti Classico. Wines on sale include: 'Santa Trinita' (Castelnuovo Berardenga), 'Rubentino' (Val d'Elsa), both Chianti Classico, and 'Cardinale' (Sangiovese and Cabernet Sauvignon). Book in advance for tastings for up to 30 people. Car park. Tel. 8070031 - Fax 8070038 E-mail: info@chiantigiane.it - Internet site: www.chiantigiane.it

Vin Santo.

For many in Chianti, vin santo is source of great pride. There is no farmer who does not keep a keg of 'the good stuff'; there is no parish priest who does not search high and low for enough vin santo for his altar. Its use in church is perhaps why it has become known as 'santo', although some maintain that the name derives from a vulgarisation of the term 'Xantos', which some famous figure, perhaps a Pope, is thought to have exclaimed upon tasting it.



The recipe for vin santo has remained unchanged.

'The grapes are picked off the bunches and any spoiled or mouldy grapes are discarded. The grapes are placed in clean dry wire containers and pressed to extract the must, which is filtered though cloth and then placed in kegs. The wine can be made either through depuration, by filling kegs with must and boiling them throughout the violent fermentation phase, during which the kegs must be topped up twice a day with must of the same quality, which has been set aside for the purpose.

After fermentation, which generally lasts 10 or 15 days, the kegs are hermetcally sealed with chalk or pitch. Vin santo can also be made without depuration, by filling the kegs up to five sixths of their capacity and then sealing them as described above. The kegs are stored in an airy room, away from direct sunlight, until the following year's vin santo is to be made, and the wine then only needs to be left to clarify in demijohns and later bottled in the Greek manner'.



Greve in Chianti

Badia a Montescalari
Castello di Querceto
Castello di Tizzano
Castello di Verrazzano
Castello Vicchiomaggio
Greti
Il Ferrone
Lamole
Lucolena
L'Ugolino
Montefioralle
Panzano
Pieve di S. Cresci
Pieve di Sillano
Rignana
S. Polo in Chianti
Strada in Chianti
Vignamaggio
Villa Calcinaia
Villa di Uzzano

Saturday market, Greve in Chianti.

Greve in Chianti

Florence > Km 32. Siena > Km 42. Altitude 236 m. **Dialling code 0577**.
Firenze Sud exit on A1 motorway, then SS 222 ('Chiantigiana'). From Siena, 'Chiantigiana'. Tourist Office 8546287- E-mail: info@chiantiechianti.it
Carabinieri 853003 – Emergency medical service 853066. Red Cross 853027. Commune 85451. Post Office 853737. Banca Toscana Bank 853015. Cassa di Risparmio di Firenze Bank 853010. Monte dei Paschi di Siena Bank 853014. Three petrol stations (two of which are 24 hour self service).

17 April 1524

Giovanni da Verrazzano discovers the estuary of the Hudson River. Greve in Chianti dedicates the monument in its main square to this great discoverer. In the 1551 census, Greve has a population of 92.

Before the Sixteenth century, Greve was a small village in the parish of S. Cresci, which grew in size with the arrival in the valley of various 'castle' peoples and on account of its weekly market.
Today Greve has a population of 12,000 and an increasingly 'touristy' feel: numerous commercial enterprises have sprung up over the past decade to cater for the growing number of tourists and the new (mainly foreign) residents.



Piazza Matteotti

The Museum

The San Francesco Museum in the convent of the same name contains a fine collection of paintings, sculpture, silver and religious works of art dating from the Thirteenth century. Among the most important works are: a 'Madonna with Saints' by Granacci, a fourteenth-century bas-relief, 'St Francis with the stigmata', and a rare fifteenth-century polychrome terracotta by Santi Buglioni, a rival to the Della Robbias.

The irregularly-shaped, porticoed Piazza Matteotti is noteworthy. The Piazza continues into Piazzetta di S. Croce, providing another example of the many charming squares tucked away in this area. The parish church of S. Croce, restored in the Neo Classic style in 1833, contains various works of art including a fourteenth-century Florentine school 'Annunciation' and a

triptych by Bicci di Lorenzo dating to the second half of the Fifteenth century. The important wine fair held each year and the many specialized wine shops, make Greve the most important wine centre in Chianti.
All the commune of Greve (like that of Radda and Gaiole) lies within Chianti Classico.

12 January 1956

Domenico Giuliotti dies in Greve.
'Everyone, like fragile boats crossing the sea of life,will leave an ephemeral trace of foam. And there are always boats on the sea, and they are never the same'.

(Letter to Ettore Tirinnanzi, 1930)

WHERE TO STAY

The **Albergo del Chianti** (piazza Matteotti 86) is a three star hotel in a restored 'palazzo'. Sixteen rooms. Inner garden with swimming pool. Closed in winter except over Christmas. Cars can be parked nearby.
Tel. 853763 – Fax 853764 – E–mail: info@albergodelchianti.it

Giovanni da Verrazzano is in a restored inn in Piazza Matteotti 28. This three star hotel has a dozen rooms. The restaurant, also open to the general public, seats 90 (also on the terrace). Tuscan cuisine. Closed on Mondays. No private car park. Tel. 853189 Fax 853648 – E-mail: verrazzano@ftbcc.it



WHERE TO EAT

La **Bottega del Moro** is in the centre of Greve (piazza Trieste 14). Informal atmosphere and Tuscan cuisine with many local specialities. Seating for 50. Closed on Wednesdays and usually in November. Nearby car park. Tel. and Fax 853753
Internet site: www.greveinchianti.com

Mangiando Mangiando is a small restaurant beneath the porticoes in Piazza Matteotti. Delicious specialities and Chianti wines. 'Cinta senese' hams and salamis served here. Tel 8546372.

Nerbone di Greve (piazza Matteotti 22) serves numerous Tuscan specialities. Also simple snacks accompanied by various Chianti wine labels. The atmosphere is reminiscent of an old-fashioned inn. Closed on Tuesdays and for a month from November 10. When we asked if they had an E-mail address, their answer was, 'No, we're old-fashioned'. Tel. 853308.

Caffè le Logge, also with tables in Piazza Matteotti, is a well-stocked sandwich shop, which also serves a selection of first courses. Very full in summer. Tel. 853038.

WHAT TO BUY



The **Antica Macelleria Falorni** stocks every possible meat and salt pork speciality. The shop is in premises beneath the porticoes in Piazza Matteotti (from number 61 to 71) and has also taken over a well-stocked wine shop, which is open on Sunday. Tel. 854363.

In 1999, the Bencistà-Falorni family opened an unusual shop for tastings near Piazza Matteotti, in Piazza delle Cantine.

The **Cantine di Greve in Chianti**, in a spacious basement room, stocks 144 different types of wine, which are available for tasting. Oils and salt pork products also available. Various facilities are provided for visitors: a wine library (also including eighteenth-century books), a permanent exhibition of collector's cork screws, films and a data base of Chianti Classico Estates. Open all week from 10 a.m. to 7 p.m. Three car parks nearby. Tel. 8546404
E-mail: info@lecantine.it
Internet site: www.lecantine.it

Interesting Facts

The 'Cantine di Greve in Chianti' cellars have passed through many different hands. The first request for building cellars in Greve dates to 1893. The cellars were opened in September 1906 when the 'Union of Chianti Wine Producers' was also formed.

Enoteca del Chianti Classico, in Piazzetta S. Croce 8 (overlooking Piazza Matteotti). Vast permanent exhibition of Tuscan, Italian and foreign wines, grappa, champagne, vinegar and extra virgin olive oil. Closed on Wednesdays.
Tel. and Fax 853297 – E-mail: enoteca@ftbcc.it
Internet site: www.chianticlassico.it

Da **Paglia e Fieno** (Piazza Matteotti 56) stocks a wide variety of straw and hay artisan products: baskets, hampers, bags, etc.
Tel. and Fax 8544551 – E-mail: info@bottegadellartigianato.it
Internet site: www.bottegadellartigianato.it

Ricami a mano **Valoriani** (Piazza Matteotti 25).
Hand embroideries. Tel. 854315

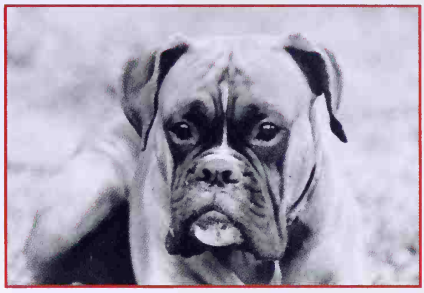
I Ricami di **Grazia Giachi** (Piazza Matteotti 35). Embroideries. Also a children's range.
Tel. 8544671 – E-mail: giachiricam@ftbcc.it

AGENCIES

Agenzia Immobiliare del Chianti (Piazzetta S. Croce 7), sells farm houses, barns, estates and villas. Tel. 853493.

Under the porticoes in Piazzetta S. Croce 37/38, is the estate agent's **Italhouse**. Complete service, including exchange. Tel. 8544470 – Fax 8544676

CATS AND DOGS



The **Greve veterinary clinic**, at Via 1° Maggio 71, has been in business for years. Open from Monday to Saturday. Appointments, tests and operations. Tel. 854364. For emergencies (also on Sundays) Tel. 8544645.

ANIMALANDIA

(Via Giovanni da Verrazzano 5/A) stocks pet food, accessories and aquariums and provides cat and dog grooming and washing. Tel. 8544931.

FESTIVALS



Market in the Piazza on Saturdays. Easter Monday, **Antiques Fair**. May, **Flower and Plant Fair**. September, **Chianti Classico Wine Fair**.

Badia a Montescalari

18 Km from Greve in Chianti, on the southern border of Chianti Classico. Take the turning at La Panca. Altitude 698 m. **Dialling code 055**.

The buildings that make up the Vallombrosan abbey include the church of S. Casciano, the dormitory, cloister, library and Abbot's quarters. The origins of the complex date to the Sixth century and it is thought to have been built as a resting place for travellers between the Greve and Arno valleys.

In the Eleventh century, Giovanni Gualberto introduced the Vallombrosan Rules to Montescalari, after he had done so at Badia a Passignano. There is documentary evidence that the abbey church, built with square stones and boasting an imposing bell tower (destroyed in the Second World War), was consecrated in 1212.

The documents conserved at the Badia are of great interest as they concern events in this part of Chianti over several

centuries. Among the documented events is mention of a bell made here by Verrocchio in 1474.

Not far from Badia a Montescalari is the hamlet of **Cintoia Alta**, a former Longobard watch tower. The parish church of S. Pietro a Cintoia (documented from as early as 989) is aisleless and has an apse. Sadly, the insensitive restoration has left little of the Romanesque interior.

This area (from Badia di Montescalari to Cintoia) also has two minor sites: **Mugnana** and **Sezzate**. These two castles of Longobard origin must have once been highly important as they are situated opposite one another on the banks of the river Sezzate. Mugnana Castle retains most of its original characteristics, thanks to recent restoration. Following recent restoration, Sezzate Castle has been turned into a large private residence.

WHERE TO EAT

In Cintoia, the **Osteria ai Tre Castelli**, serves Tuscan cuisine. Guests can eat both inside (50 places) and in the garden. Closed on Wednesdays. Car park. Tel. 8572227.

Le Cernacchie in La Panca has seating for 50 inside and for the same number in the garden. Florentine cuisine with many old-fashioned recipes. Booking recommended in the evenings. Closed on Mondays and for 10 days in January. Tel. 8547968.

WHAT TO BUY

In La Panca (Via Cintola Alta 32) the **Villa Buonasera estate** sells its 'Villa Buonasera' Chianti Classico (also Riserva), 'Rugiada' (Sangiovese and Canaiolo) and white 'Le Ginestre' (Trebbiano). Other products include extra virgin olive oil, vin santo and jam. Tastings.
5 flats are available for rent (sleep 11 in total).
Owners: Barbara Schwenniger – Tel. and Fax 8547932
E-mail: info@villabuonasera.it
Internet site: www.villabuonasera.it

FESTIVALS

The '**Festa della Ginestra**' is held in La Panca in June.

Castello di Querceto

8 Km from Greve in Chianti, on a dirt road easily reached from Dudda. Altitude 470 m. **Dialling code 055**.

The Castle, thought to be Longobard in origin, was under the influence of the nearby Badia a Monte Scalari from the Twelfth century. There is documentary evidence that in 1220 the whole area, including Dudda, Torsoli and Lucolena, was put under Imperial jurisdiction by Federico II. At the beginning of the Fifteenth century the tax register reveals that 'Coppo di Binda Canigiani owns an old house' in Querceto.

During the second Aragonese invasion and the wars of the late Fifteenth century, Querceto Castle was destroyed and its defensive walls torn down. The Castle was rebuilt in 1530. At the end of the Seventeenth century, the castle, was transformed into a villa, retaining the Medieval style façade.

Today, following the latest excellent restoration, Querceto has the appearance of a villa but with Guelph battlements on the tower and part of the surrounding walls. The interior has been restored to its former style and the cellars set up in restored period buildings. The Castle is surrounded by the estate woods and vineyards. The Castle is not open to the public.



Querceto Castle, detail of the garden

WHERE TO STAY

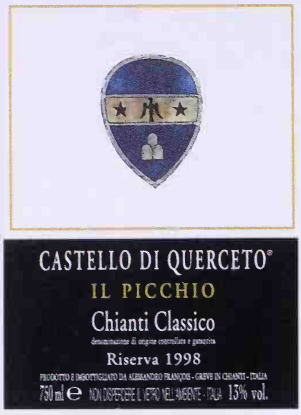
The **Castello di Querceto** estate has 10 farm flats (of differing size and style), sleeping over 20 in total. Swimming pool. Weekly rental.

WHAT TO BUY

Castello di Querceto production includes 'Il Picchio' Chianti Classico Riserva (Sangiovese and Lanaiolo), 'Castello di Querceto', (vintage and Riserva), 'Cento' and 'Le Capanne'. Other wines include: 'Cignale' (Cabernet, Sauvignon and Merlot), 'Querciolaia' (Sangiovese and Cabernet Sauvignon) and 'Le Corte' (Sangiovese). The estate also produces three white wines, one sparkling wine, grappa, vin santo, 'arzente'

60 hectares of vineyards

English, German and French spoken



(a liqueur), extra virgin olive oil and 'Querciocchi', chocolates filled with 'eau de vie' and 'arzente'.
Tastings for up to 50 people.
Owners: François family. – Tel. 85921 – Fax 8592200
E-mail: querceto@castellodiquerceto.it
Internet site: www.castellodiquerceto.it

The Castle cellars boast bottles dating to the early years of the Twentieth century.

The François Vase

Found in a fifth-century B.C. Etruscan tomb and now exhibited in the Florence Archaeological Museum, the 'François Vase' is the largest piece of pottery of this kind to have survived (circumference 181 cm., height 66 cm.). Considered to be one of the finest examples of Greek painting on ceramics, it represents the figures of Achilles and Theseus.

The vase was named the François vase as it was found in 1844 near Chiusi by the archaeologist Alessandro François.

Although the archaeology of the time was somewhat amateur, François used avant-garde methods and is considered to be one of the founders of modern archaeology.



Castello di Tizzano

On the northern border of Chianti Classico, 3 Km from S. Polo in Chianti on the road leading to Grassina and Florence. Altitude 326 m. **Dialling code 055**.



20 hectares of vineyards and 50 hectares of olive groves

The estate covers 260 hectares

English and French spoken

The Castle's history is impressive even though it was never involved in the fighting which flared up repeatedly in Chianti. The 'condottiero' Filippo Scolari was born here in the Fourteenth century. In the Fifteenth century the Castle belonged to the Pitti family. From 1580 to 1630 Giambologna lived in the Castle. At the end of the Nineteenth century it was bought by Count Roberto Pandolfini, grandfather of the present owners. The nearby **Church of S. Stefano a Tizzano** is of great interest.

25 August 1108

The first mention of the Church of S. Stefano a Tizzano, which has a fine bell tower.

WHAT TO BUY

The **Terre del Castello di Tizzano** estate, which produces 'Castello di Tizzano' Chianti Classico (mainly Sangiovese), 'Monovitigno' (Sangiovese), vin santo and extra virgin olive oil, also cultivates old-fashioned crops such as spelt, barley and oats. The estate wine archives were set up in 1932.

Several flats available for rental (sleep 12 in total).

Owner: Roberto Pandolfini

Tel. and Fax 495380

E-mail: info@selecru.it

Internet site: www.castelloditizzano.it





Castello di Verrazzano

Approximately 6 Km from Greve (towards Florence), at the end of a dirt road off the 'Chiantigiana' after passing Greti. Altitude 382 m. **Dialling code 055**.



The gardens, Terrazzano Castle

It is thought that Verrazzano was originally a Roman settlement. The first documentary evidence of Verrazzano Castle is in a parchment dated 1170, which bears witness to the cultivation of vines and olives.

There is no documentary evidence of the Castle's involvement in the Florence-Siena wars. From 1427 Verrazzano was known as a 'Villa', after undergoing extensive renovation.

The da Verrazzano family settled here in the Seventh century. The navigator, Giovanni da Verrazzano, born here in 1485, discovered the Hudson River estuary.

The monument in the Piazza in Greve was erected in memory of this great explorer. Giovanni died in 1528 during his second expedition to Brazil.

12 March 1170

Castello di Verrazzano is mentioned in a parchment document in Badia a Passignano.

WHAT TO BUY

Castello di Verrazzano produces numerous wines: 'Castello di Verrazzano' Chianti Classico (vintage and Riserva), 'Sassello' (Sangiovese), 'Bottiglia Particolare' (Sangiovese and Cabernet Sauvignon), 'Donna Clara' (Traminer and Trebbiano) and 'Bianco Particolare' (Sauvignon and Trebbiano). Also on sale: vin santo, extra virgin olive oil, honey and vinegar.

The castle is open to the public (11 a.m.), prior to booking Prior to booking, tastings (up to 20 people), snacks (up to 150 people), lunches and dinners (up to 70 people) can be organised.

Owners: Luigi Cappellini - Tel. 854243 - Fax 85424

E-mail: info@verrazzano.com

Internet site: www.verrazzano.com

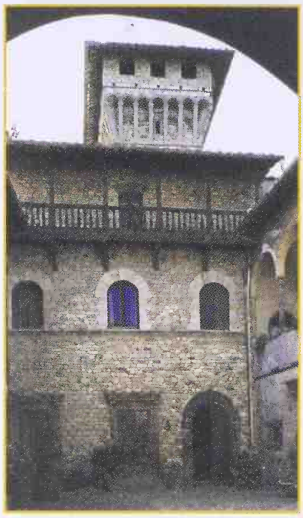
42 hectares of vineyards; 80 thousand bottles produced annually

English, French and German spoken

Castello di Vicchiomaggio

A little over 7 Km from Greve in the direction of Florence, on a dirt road off the SS 222 ('Chiantigiana').
Altitude 231 m. **Dialling code 055**.

Known in the Tenth century as Vicchio dei Lombardi, the Castle was owned by aristocrats of German origin until the end of the Twelfth century.
In Repetti words, 'Several documents at Badia a Passignano, written in approximately 1000, one of which is dated September 957, may refer to Vicchio Maggio.
A thirteenth-century tower and a stretch of wall are all that remain of the original building. Vicchiomaggio Castle was entirely rebuilt (exact date unknown) as a villa-farmhouse. Vicchiomaggio is represented in one of Leonardo's codices, which suggests that he may have stayed here.
The small nearby church of S. Maria a Vicchiomaggio (twelfth century) boasts a bell dated 1312.



The courtyard Castle Vicchiomaggio

WHERE TO STAY

The Castle estate, **Tenuta Vicchiomaggio**, offers an excellent range of accommodation in the Castle. Sleeps 15 in total.

WHERE TO EAT

The estate restaurant, **Castello Vicchiomaggio**, is unique: situated in the Castle, the largest of the Renaissance rooms seats up to 150 people. Predominantly Chianti cuisine. Book at least one day in advance. Closed on Mondays. Car park

32 hectares of vines on the 150-hectare property

English, German and French spoken

WHAT TO BUY

The **Tenuta Vicchiomaggio** sells vintage 'San Jacopo' Chianti Classico, two Chianti Classico Riserva wines ('Petri' and 'La Prima'), as well as red wines such as 'Ripa delle Mandorle' and 'Ripa delle More'. Extra virgin olive oil also on sale. Tastings and snacks (up to 70 people), lunches and dinners (up to 200 people).
Owners: Tenuta Vicchiomaggio S.r.l - Tel. 854079
Fax 853911 - E-mail: vicchiomaggio@vicchiomaggio.it
Internet site: www.vicchiomaggio.it

Greti

3 Km from Greve in Chianti, on the SS 222 ('Chiantigiana'), towards Florence. Altitude 310 m. **Dialling code 055**.

WHAT TO BUY



Greti is worth a detour on account of the **Luigi Bonollo Grappa Documentation Centre** (in a restored distillery), the only Centre in the world to provide in-depth information on grappa and its history.
Old distillation stills, unusual equipment for measuring alcoholic proof, prints, edicts and period publications are displayed alongside the production plant where grappa is still produced. Everything on display forms part not of a traditional but of a dynamic museum: during the traditional grappa meeting held here every two years an ad hoc exhibition illustrating the subject of the meeting is mounted.
The centre, opened in 1991, can be visited prior to booking (Tel. 8544466). Grappa, fruit and grape eaux di vie and traditional liqueurs on sale.



The 136-hectare estate has 20 hectares of vineyards

English and German spoken

The **Fattoria Santo Stefano** near Greti, at via Collegalle 3, takes its name from the village of Santo Stefano, once known as Carpignalle. This old toponym suggests that *carpis vinifera*, often found in areas where vines are cultivated, grew here.



The estate's finest wine is 'Santo Stefano' Chianti Classico. Other products on sale include vin santo, grappa and extra virgin olive oil
Tastings, buffets, lunches and dinners can be arranged, prior to booking, for up to 20 people.
Various farm holiday flats available for rental. The farm shop and the flats are open from April to October. Reservations must be made during the rest of the year.
Owner: Bendinelli
Tel. and Fax 8572298
E-mail: @fattoriasantostefano.net
Internet site:
www.fattoriasantostefano.net



Il Ferrone

On the northern Chianti Classico border, 3 Km from Impruneta. Altitude 129 m. **Dialling code 055**.

Well-known for the factories producing terracotta, renowned throughout the world as a building and decorative material.

WHERE TO EAT

Lo Spela is a modern restaurant with seating for 50. Specialities include seafood pasta and pizza. Closed on Wednesdays and for lunch on Saturdays. Car park. Tel. 850787.

WHAT TO BUY

Cotto Manetti, Via Provinciale Chiantigiana. The tiles used during the recent restoration of the eight segments of Florence Cathedral's dome were hand crafted and fired here. Manetti terracotta was also used in Palazzo Vecchio and the Uffizi gallery. Flooring, tiles, works of art, vases and other decorative items. Tel 850631.

Il Ferrone, Via Provinciale Chiantigiana. The piazzas in San Gimignano were restored using terracotta made by this firm. Tel. 850782.

Lamole

8 Km from Greve in Chianti. Take the 'Chiantigiana' towards Panzano and then the first road off to the left. Altitude 583 m. Post Office 8547094.
Dialling code 055.

Lamole Castle, one of the forts under the Chianti Commissioner's jurisdiction in 1480, retains some evidence of its military importance: the elliptical shape of the village, sections of the walls and a tower. The façade of the thirteenth-century Romanesque Church of S. Donato, which closes one side of a pretty square, is worthy of note.



Castello di Lamole

WHERE TO STAY

Lamole Castle estate, set in peaceful woods, offers flats for rent in medieval buildings. Swimming pool. Car park. The Castle is owned by the Marasco family and is home to



Riccardo Marasco, one of the first Italian folk singers and among the most famous Tuscan singer-songwriters. (Internet site: www.riccardomarasco.it).
Besides producing and selling 'Brando della Mole' (a Tuscan IGT wine), the estate has also recently opened a restaurant, **Aia dei Canti**, which serves traditional local cuisine. Closed on Mondays. Tel. 8547115.
Owners: Marasco Family- Tel.630498 - Fax 630611
E-mail: info@castellodilamole.it
Internet site: www.castellodilamole.it

WHERE TO EAT

The **Trattoria Lamolese** serves seasonal Tuscan dishes. Seating for 50 inside and for the same number on the terrace (wonderful views). Open all year. Closed on Wednesdays. Booking essential over the weekend. Parking nearby.
Tel 8547050.

Lucolena

Approximately 15 Km from Greve in Chianti, not far from Monte S. Michele (892 m) and the nature reserve. Altitude 554 m. Post Office 851150.
Dialling code 055.

The thirteenth-century Church of S. Stefano (restored in the Twentieth century) and the Romanesque Church of S. Gaudenzio in nearby Torsoli (also restored in the Twentieth century) are interesting. The Gothic Church of S. Michele (fourteenth-century) is noteworthy and houses a fifteenth-century 'Madonna and Child with Saints' by Paolo di Stefano Badaloni.

WHERE TO STAY

The **Ostello Villa S. Michele** in S. Michele. Two dormitories sleeping approximately 30. Tel. and Fax 851034.

WHERE TO EAT

Borgo Antico serves typical Tuscan cuisine. Seats up to 90 both inside and out. Closed on Tuesdays. Three double rooms also available. Tel. and Fax 851024.

FESTIVALS

Chestnut festival in October.

L'Ugolino

Just beyond the northern Chianti Classico border, 14 Km from Florence on the SS 222 ('Chiantigiana').
Dialling code 055.

11 April 1935

The 'Golf Club Ugolino' is opened, with the support of the English community in Tuscany.

Best-known for the **Golf Club Ugolino**, one of the oldest golf clubs in Italy. 18-hole course set among olive trees.

WHERE TO STAY

Casa Ugolino in Poggio Ugolino (Via dell'Oliveta 12), offers three holiday flats for rent. Modern furnishing. Car park. Access to the nearby 'Golf Club Ugolino' and the use of all facilities: swimming pool, tennis courts, riding stables, gym, sauna and restaurant.
Tel. 335.6672202 - Fax 2301243 - E-mail: casaugolino@iol.it
Internet site: www.wel.it/casaugolino

English, Germanspoken

Relais Villa l'Olmo in Impruneta, is only 10 Km from Florence, and 8 Km from the Ugolino Golf Club. The hotel is in a sixteenth-century villa surrounded by a large estate and once belonged to the famous Florentine family, the Davanzati. In the Eighteenth century the villa was sold to ancestors of the current owners.



RELAIS VILLA L'OLMO
IMPRUNETA

English, German and Portuguese spoken

Guests can stay in elegant one or two bedroom flats with all modern comforts. Large gardens and swimming pool. Guests can also choose to say in one of the private houses with their own gardens and swimming pools. A breakfast room is available for guests if they require this service.
Tours of Chianti, golf, tennis and riding lessons can be arranged. The restaurant on the estate serves typical local cuisine.
Estate products (extra virgin olive oil and honey) are on sale.
A visit to the world-famous terra-cotta artisans in nearby Impruneta is recommended.
Owners: Florence & Chianti Srl
Tel. 2311311 Fax 2311313
E-mail: florence.chianti@dada.it
Internet site: www.relaisfarmholiday.it



Veduta aerea del Relais Villa l'Olmo

Montefioralle

The hamlet is situated at the top of a hill 2 Km from Greve. Altitude 366 m. **Dialling code 055**.



View of Montefioralle from the North

Still surrounded by most of its walls and with its narrow streets of houses, Montefioralle (the old Monteficalle) is one of the most interesting Tuscan hamlets. The highest part is the medieval, grid-like quarter, around which the ring roads and defensive walls are arranged. Since the Twelfth century Montefioralle has been owned by aristocratic families (such as the Benci, Gherardini, Ricasoli and Rinuccini).

After the Florentine defeat at Montaperti (1260), the Sienese destroyed the houses and towers of Tancredi and Neri di Rinuccini, Gherardino da Monteficalle and Nicolò di Ricoverino. After the fall of the Republic of Siena (1555) and the absence of any threat of war, many of Montefioralle's businesses were moved to Greve, which was slowly transformed from a simple market town to an important centre.

The Church of S. Stefano overlooking a panoramic square is of interest. Recently restored, it houses various works of art dating from the Thirteenth to the Fifteenth centuries, including a 'Madonna and Child' attributed to the Master of Greve.

6 February 1085

A deed at Badia a Passignano mentions Monteficalle Castle in the Parish of S. Cresci.

WHERE TO EAT

La Taverna del Guerrino serves traditional Tuscan cuisine. Seating for 50, including the tables on the panoramic terrace. Open from Wednesdays to Sundays and only at the weekends in winter. Parking nearby. Tel. 853106.

Panzano

On the 'Chiantigiana' between Greve (7 Km) and Castellina (13 Km). Altitude 509 m. **Dialling code 055**. Post Office 852549. Banca Toscana Bank 852012. No petrol station.

Thought to be Roman in origin, the history of Panzano, which grew during the Barbarian invasions, is linked to that of the Firidolfi family. Panzano was caught up in the wars between Florence and Siena on many occasions. In 1260, after Montaperti, it suffered from Sienese acts of revenge. At the end of the Fourteenth century it was attacked by the troops of Alberico da Barbiano, who was in the pay of the Visconti (and therefore a Sienese ally). In 1478 it was once again devastated by the army of the new Sienese-Aragonese coalition.

6 October 1041

Panzano is mentioned in a notary's act as a hamlet belonging to the Firidolfi family.

Today Panzano Castle retains only a few sections of the medieval walls, the entrance gate and the keep, which still dominates the village. The nearby Church of S. Maria, which retains nothing of the original medieval building, following late nineteenth-century restoration in the Neo Classic style, houses an 'Annunciation' by Ghirlandaio.

The northern side of the historic centre remains almost unchanged, however on the other side of the village (the side approached from Castellina on the 'Chiantigiana'), the land beneath the castle is built up with modern housing that jars with the medieval hamlet.

The nearby **Pieve di S. Leolino**, dating to as early as 982, is worthy of note. The church is one of the best-preserved buildings in Chianti and was important in the Thirteenth century when it included 14 parishes. The Church is Romanesque in design, with an aisle and two naves which were put back to their original form in the 1940's when baroque additions to the interior were removed. The façade and delicate portico in front of the Church are sixteenth-century, as are some of the architectonic features of the buildings around the small fourteenth-century cloister.



The Pieve di S. Leolino

The Pieve houses numerous valuable works of art, including a thirteenth-century Tuscan school reredos, a triptych depicting an 'Enthroned Madonna' attributed to Mariotto di Nardo, a fifteenth-century Sienese school panel and a late fourteenth-century triptych.

26 January 1103

A papal bull issued by Pope Pasquale II cites the burial place of Eufrosino, one of the evangelisers in Chianti.

The **Oratory of S. Eufrosino** near S. Leolino, lies on a dirt road just off the 'Chiantigiana'. Dedicated to St Eufrosino, one of the evangelisers in Chianti who is documented to have been in the area from 1103, the building seen today was built on the site of an earlier oratory in the first half of the Fifteenth century. The barn-like interior is decorated with a niche containing a statue of the Saint and two altars.

WHERE TO STAY

Villa Sangiovese, in the main piazza of 'lower' Panzano, is a three star hotel in a nineteenth-century villa-farmhouse. There are 16 rooms and 3 flats in the villa and adjoining farmhouse. Swimming pool. Garden. Car park. Closed in January and February. The restaurant, closed on Wednesdays, also accepts clients not staying at the hotel. Tel. 852461 - Fax 852463.

400 m from Pieve di S. Leolino is the 4 star **Villa Le Barone**, a nineteenth-century villa set in a large park, with 25 rooms and a period atmosphere. Swimming pool. Tennis court. Car park. The restaurant is usually only open to hotel guests.

WHERE TO EAT

Il Vescovino (Via Ciampolo da Panzano 9) serves Tuscan specialities in premises enjoying excellent views. Seating for 60 inside and for the same number outside. Closed on Tuesdays. Closed in February. Parking nearby.
Tel. and Fax 852464 - E-mail: ristoranteilvescovino@tin.it

Il Vescovino

Typical Chianti cuisine at **Oltre il Giardino**. Seating for 40 in the recently-restored premises. Closed on Mondays and in November. Parking nearby. Tel. 852828 - Fax 852465
Internet site: www.ristorantichianti.it

Il Vinaio (Via S. Maria 22, in Panzano 'alta') is not a traditional restaurant, but the ideal place for those who enjoy simple dishes, delicacies and apéritifs. Wine shop. Panoramic terrace. Parking nearby. Closed on Thursdays. Tel. 852603.

Trattoria del Montagliari, in Montagliari, is just outside Panzano, on the 'Chiantigiana' leading to Greve. The restaurant has two rooms, which seat up to 100 in total. There is also seating for 80 in the garden. Chianti

5 August 1473

The date of a mirror-written note by Leonardo on a drawing now in the Uffizi, which suggests that the landscape represented was drawn from S. Maria della Neve, near Montagliari.

dishes with a strong emphasis on roast meats. Closed on Mondays and from 10 January to 10 February. Car park.
Tel. 852014. The restaurant is on the Fattoria Montagliari estate.

WHAT TO BUY

The **Antica Macelleria Cecchini**, at Via XX Luglio 11, is an unusual butcher's (particularly when the owner is present!). Tuscan specialities have been sold here for the last 200 years. House recipes. Tel. 852020.

Enoteca Baldi (Piazza Bucciarelli 25): wine tastings (not only Tuscan), extra virgin olive oil and pasta.
Tel. 852843 - Fax 852464.

The **Cennatoio** estate (Via S. Leolino 37) is named after the 'cenni' (signs) made by relatives of the prisoners at the nearby Stinche Alte prison at the time of the Medici. Besides 'Cennatoio' Chianti Classico (vintage and Riserva) and 'O' Leandro' (Riserva), the estate also produces various IGT wines, vin santo, extra virgin olive oil, vinegar and honey.
Tastings, lunches and dinners are organised.
Tel. 8963230 - Fax 8963488 - E-mail: info@cennatoio.it
Internet site: www.cennatoio.it

10 hectares of vineyards

English spoken

Fattoria Montagliari, in Montagliari (towards Greve) has been making wine since the Eighteenth century. The estate makes 'Fattoria Montagliari' Chianti Classico (vintage and Riserva), as well as 'Brunesco', vin santo, must sauce and extra virgin olive oil. Tastings, snacks and lunches (at the Trattoria del Montagliari on the estate). The Chianti Classico is made from the estate's 8 hectares of vineyards.
Owner: David Migliorini - Tel. 852014 - Fax 852804
Internet site: www.montagliari.it



Fontodi estate, with its 110 hectares around Panzano (Via San Leolino 89), produces and sells an impressive range of wines. The two basic Chianti Classico wines: 'Fontodi' and 'Vigna del Sorbo', as well as 'Flaccianello della Pieve' (Sangiovese), 'Case Via Syrah' (Syrah), 'Case Via Pinot Nero' (Pinot Nero) and 'Meriggio' (Pinot Bianco and Sauvignon). The extra virgin olive oil is made from the estate's 1400 trees in 8 hectares of olive groves. 8 holiday flats are available for rent (sleep 40 in total).
Owner: Manetti - Tel. 852005 - Fax 852537
E-mail: fontodi@fontodi.com - Internet site: www.fontodi.com

65 hectares of vineyards

English, German and French spoken

Toponyms in Chianti never cease to amaze. Panzano is larger and on a hill, whereas Panzanello (with the diminutive 'ello' ending) is smaller and lower down. This charming and unusual way of linking two villages at different heights is not exclusive to Panzano; one only need think of Malpensata and Malpensatina, Vescine and Vescinino, Grignano and Grignanello, Villa and Villino.

Panzanello wine estate (near Panzano, at Via Case Sparse 86) produces 'Panzanello' Chianti Classico (vintage and Riserva), 'Manuzio' (Sangiovese), 'Tregaio' (Trebbiano) and extra virgin olive oil.

18 of the estate's 117 hectares are cultivated as vineyards

English spoken



Guided tours of the cellars, tastings and snacks for up to 10 people can be arranged prior to booking. Estate shop open from Monday to Friday (from 9 a.m. to 1 p.m. and from 2.30 p.m. to 6.30 p.m.) and on Saturdays by appointment.

Owner: Andrea Sommaruga - Tel. 852470 - Fax 8549090
E-mail: info@panzanello.it - Internet site: www.panzanello.it



The **Tenuta di Vignole** is also in Via Case Sparse near Panzano. The estate produces and sells 'Tenuta di Vignole' Chianti Classico, 'Cogno' Chianti Classico Riserva, vin santo and grappa. Half the estate's 22 hectares is cultivated as vineyards. Tastings, snacks, lunches and dinners for up to 20 people.

Owners: Mario and Pietro Nistri - Tel. 592025 - Fax 571298
E-mail: vinistri@tin.it

AGENCIES

Agenzia Immobiliare Vegni (Piazza Bucciarelli 17) is an established Estate Agency. Tel. 852092.

FESTIVALS

Grape Festival in October.
Market on Sundays.



The Sunday market

Pieve di S. Cresci

A few Km from Montefioralle. **Dialling code 055**.

The real treasure in the environs of Greve is the **Pieve di S. Cresci**, dedicated to St Crescenzio, one of the evangelisers in the countryside around Florence. The aisleless church dates to the Twefth century.
The portico in front of the façade, built of square stone, is of particular interest as it is unique in Tuscan Romanesque architecture. The presbytery inside the church is supported by columns and semi-columns.
Renato Stopani, a Chianti historian wrote, 'The environmental significance is noteworthy since the Church is set amid rural buildings, which retain the feeling of the past almost intact, and is at the same time identified with the highly humanised countryside, which has hardly been touched by the disintegration of rural life'.
To visit the Pieve, contact the farmhouse by the church or the parish priest in Greve.



A mullion window with two lights, S. Cresci

WHAT TO BUY

The **San Cresci** estate is run from the farm buildings around the Pieve. Besides 'San Cresci' Chianti Classico, two table wines, vin santo and extra virgin olive oil are sold. Tastings and snacks for up to 20 people.
Tel. 8532255 - Fax 8544205 - E-mail ballini@interfree.it
Internet site: www.poderesancresci.com

4 hectares of vineyards

Pieve di Sillano

Approximately half way between Panzano and Mercatale Val di Pesa. Altitude 409 m. **Dialling code 055**.

Pieve di Sillano, dedicated to St Peter, and one of the oldest parish churches in Chianti, is the church to have suffered least damage from restoration and rebuilding.
In Repetti's words, 'Many documents at nearby Badia a Passignano mention this church, the oldest of which was written in Passignano, parish of S. Pietro a Silano, in March 884'.
The parish church, 'confirmed' by Popes Pasquale II and Innocenzo II in 1003 and 1034, was under the patronage of the Gherardini of Florence, who owned vast estates in the area. The architectonic features, particularly the apse, show that the

church (with an aisle and two naves separated by large quadrilateral pilasters), was built in the Eleventh century. Today there are no works of art in the church: they have either been lost or moved elsewhere.

Rignana

Approximately 7 Km from Panzano, on a dirt raod off the Panzano-Mercatale Val di Pesa road (not far from Badia a Passignano) is the small village of Rignana.
Altitude 374 m. **Dialling code 055**.

Rignana, a medieval fortified hamlet, is mentioned in a twelfth-century document at Passignano as dating to at least 936. The Florentine de' Ricci family restored Rignana tower and other adjoining buildings to create a villa, while the Bishop of Pistoia (Scipione de' Ricci) built an oratory, where he was buried after being excommunicated and imprisoned as an exponent of Jansenist reform.

WHERE TO EAT

The **Cantinetta di Rignana** serves Tuscan cuisine: grilled dishes are a speciality. The simple premises has seating for 50. In the summer tables are set up in the farm yard. Closed on Tuesdays and in November. Car park. Tel. 852601.

WHAT TO BUY

The **Fattoria di Rignana** produces and sells 'Fattoria di Rignana' Chianti Classico (Sangiovese and Canaiolo), rosé wine, grappa and extra virgin olive oil. 15 hectares of the estate's 120 hectares are cultivated as vineyards. Tastings, snacks and lunches can be organised prior to booking.

English, French and German spoken



Farm holiday rental options include two flats in the 'villa' (8 en suite bedrooms, sitting rooms, dining rooms and kitchens), and 7 rooms in the 'fattoria' (farm) offering Bed and Breakfast accommodation.
Tel. 852065 - Fax 8560821
E-mail: info@rignana.it
Site: www.rignana.it



S. Polo in Chianti

Almost at the centre of an intersection leading respectively to Grassina (10 Km), the 'Chiantigiana' near Strada in Chianti (6 Km) and Poggio alla Croce (5 Km) towards Incisa Valdarno.
Altitude 230 m. Post Office 855386. Banca Toscana Bank 855007 - **Dialling code 055**.



Little remains of the original village, although the traditional cultivation of irises is still alive. The entire S. Polo crop is sold to the 'Officina Profumo Farmaceutica di S. Maria Novella' in Florence (Tel. 216276), where the irises are used in traditional perfumes and other cosmetic products.
The recently-restored parish **Church of S. Polo** houses works of art including a fourteenth-century panel depicting a' Madonna and Child with Saints', by an artist known as the Maestro di S. Polo.

WHERE TO EAT

Osteria Paglietta serves variations on Tuscan cuisine and pizzas. Seating for 100 and tables outside as well. Closed on Mondays. Car park. Tel. 855444.

Booking essential during weekdays at **La Novella** in Poggio alla Croce; no booking required at weekends. The cuisine and atmosphere are rustic and simple. Tuscan dishes. Seating for 80. Car park. Closed on Wednesdays. Tel. 855195.

Trattoria Becattini is also in Poggio alla Croce. Home made pasta with a variety of different sauces. Seating for 90 inside and for a further 60 outside: wonderful views. Closed on Mondays, Wednesdays and in August. Car park. Tel. 8337813.

WHAT TO BUY

Antico Toscano in S. Polo in Chianti is a well-stocked wine shop. Closed on Mondays. Tel. 855110.

In order to fully understand the importance of S. Polo irises, one only need remember that until the 1920's, they were sold in London, Paris, Hamburg and even as far afield as Russia, India and China.

FESTIVALS

The Iris Festival is held for a week in May.

Strada in Chianti

On the SS 222 ('Chiantigiana') towards Florence, 3 Km from the northern Chianti Classico border. Altitude 243 m. **Dialling code 055**.
Carabinieri 858004. Emergency medical service 858335. Post Office 8588894. Monte dei Paschi di Siena Bank 858014. Two petrol stations.

9 November 1462

Romualdo Candeli begins sculpting the wooden crucifix for the Church of S. Cristoforo, Strada in Chianti.

The town's toponym ('strada' means road) suggests an old road, probably a Roman road, passed here. There are two parish churches, S. Martino a Strada and the Romanesque **S. Cristoforo a Strada**; the latter houses a wooden crucifix by Romualdo Candeli.

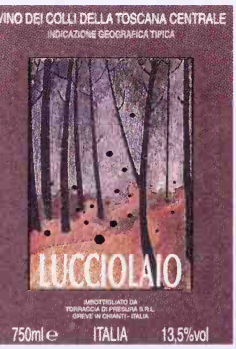
WHERE TO EAT

Genuine and simple Tuscan cuisine at **Da Padellina**. Closed on Thursdays. Car park. Tel. 858388.

Il Caminetto del Chianti serves old-fashioned Chianti dishes. Seating for 80. Closed on Tuesdays and for lunch on Wednesdays. Car park. Tel. 858890.

La Martellina is renowned for its grilled meat. Seating for 60 inside and for the same number in the garden. Closed on Wednesdays. Car park. Tel. 858348.

WHAT TO BUY





The first estate, at Km 10 on the 'Chiantiagiana' towards Strada in Chianti (3 Km), is **Torraccia di Presura** (Via della Montagnola 130). The term 'presura' means the vegetable rennet made from wild artichokes, and it is therefore thought that until at least 50 years ago pecorino (sheep's milk) cheese was made in this area.
Torraccia di Presura was set up in 1986 when the present owner bought the estate and built a modern building in the local style on the site of a Florentine watch tower.
Besides the two Chianti Classico wines: 'Torraccia di Presura' and 'Il Tarocco' (vintage and Riserva), other wines are also on sale including: 'Lucciolaio' (Sangiovese and Cabernet Sauvignon), 'Il Roggio' (Canaiolo) and 'Solitario' (Trebbiano, Chardonnay, Malvasia Bianca). Brut sparkling wine, grappa

23 hectares of vineyards

English spoken

and extra virgin olive oil are also sold.
Direct sales and tastings of the estate products for up to 12 people.
Tel. 8588656 - Fax 489997
E-mail: torracciadipresura@torracciadipresura.it
Internet site: www.torracciadipresura.it



Vignamaggio

Not far from Greve in Chianti, on the way to Lamole (after leaving the 'Chiantigiana' towards Panzano and Castellina). Altitude 391 m. **Dialling code 055**.

12 June 1992

The director Kenneth Branagh begins filming *Much Ado About Nothing* at Vignamaggio.

Villa Vignamaggio, once a fortified village, was built at the beginning of the Fifteenth century by the powerful Gherardini family after Montagliari Castle was destroyed by the Florentines. Monna Lisa de' Gherardini, who married Messer Francesco del Giocondo and was immortalised by Leonardo in the masterpiece known as the 'Mona Lisa', was born here. The landscaping seen today is the result of work carried out by the Samminiatelli Counts who owned the villa in the past: a beautiful Italianate garden, grand park and cypress avenues are surrounded by a large vineyard which produces wine that was appreciated in the Renaissance by the Prato merchant Marco Datini.

15 April 1452

Leonardo is born in Vinci. It is thought that during his last trip to Florence, Leonardo met Monna Lisa de' Gherardini at Vignamaggio and executed her famous portrait, known as the Mona Lisa.



WHERE TO STAY

Villa Vignamaggio offers farm holiday accommodation prior to booking. 'Il Cenobio' and 'Casolese' in a restored building offer various flats. Swimming pools. Tennis court. Dinner twice a week, prior to booking, for guests only.
Tel. 854661 - Fax 8544468
E-mail: agriturismo@vignamaggio.com
Internet site: www.vignamaggio.com

Villa Calcinaia

Only a few Km from Greve, towards Greti. Altitude 241 m. **Dialling code 055**.

The villa was bought by the Capponi family in 1524. Surrounded by vineyards, olive groves and woods, Calcinaia is now a rectangular-shaped villa-farmhouse, following renovations carried out in the Eighteenth century. The simple, two-storey façade is surmounted by a tower and the grey surrounds of the long line of windows make an original contrast to the white plaster.

WHAT TO BUY

Villa Calcinaia produces and sells 'Villa Calcinaia' Chianti Classico (also Riserva), 'Casarsa' (Merlot), 'Vindunanno' (Sangiovese, Canaiolo, Trebbiano, Malvasia) and 'Comitale' (Traminer, Trebbiano). Vin santo, grappa, extra virgin olive oil and vinegar are also on sale.
Tastings and lunches for up to 35 people, as well as guided tours of the villa, are organised.
The Villa Calcinaia estate shop is on the 'Chiantigiana' at Via di Citille 84. Open every day from 10 a.m. to 7.30 p.m. Ring the bell and wait for a few minutes.
Owners: Conti Capponi - Tel. and Fax 854008
E-mail: capponis@ftlcc.it - Internet site: www.villacalcinaia.it

The estate covers 300 hectares. 28 hectares of vineyards and 10 hectares of olive groves.

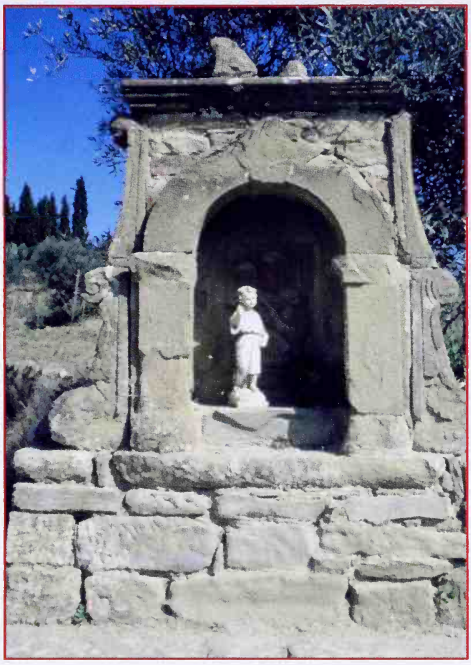
English and French spoken.

The villa is open to the public prior to booking.



Villa di Uzzano

Near Greve in Chianti, on a road off the SS 222 ('Chiantigiana') towards Florence. Altitude 337 m. **Dialling code 0577**.



The first documentary evidence of **Uzzano Castle**, one of the most important fortresses in the Greve Valley between the Thirteenth and Fifteenth centuries, is in a donation deed dating to 1228. The Castle's history is complex: suffice it to mention that it was attacked on numerous occasions, badly damaged by the Ghibellines in 1269 and restored many times. Of the original structure, only the imposing lower walls and scarp walls remain. One of the 'Maps of the Guelph Captains' provides an interesting view of Uzzano: the tall building is shown with battlements beside the Church of S. Martino.
Transformation of the castle began in the Fourteenth century to designs by Andrea d'Orcagna; today the castle is a grand, monumental villa-farmhouse.
The Uzzanos, an important Florentine family who, with the Albizis, opposed the Medicis, take their name from the Castle. The most famous member of the family, Niccolò, led the Florentine Republic at the end of the Fourteenth century with Gino Capponi.

30 February 1228

The first mention of Uzzano Castle in a document concerning a donation to the bishop of Florence.

The **Church of S. Martino** is situated close to the castle: dating to the Thirteenth century it retains little of its medieval decoration following nineteenth-century restoration work.

WHAT TO BUY

The **Azienda Agricola Uzzano** produces and sells its own Chianti Classico. 50,000 bottles produced annually.
Tel. 8544851 - E-mail: uzzano@val.it

Further facts. The wars between Florence and Siena.

The innumerable wars between Florence and Siena, which lasted intermittently for over four centuries, cannot be explained merely by the aggression and territorial ambitions of the two rival (and neighbouring) towns. The play of alliances that were formed and broken in Europe in the period spanning Feudalism and the formation of the Modern State was also of utmost importance. In Tuscany, the Empire on the one hand and the Papacy on the other provided the pivotal points for respective antagonism.



10 March 1029.
The Commune of Siena is enraged by the Pope's decision to transfer eleven parish churches in Sienese territory to the jurisdiction of the Bishop of Arezzo. This date marks the beginning of tension with the Papacy and Florence.

29 May 1176.
Emperor Barbarossa is defeated at Legnano by the Lombard League. Sienese Ghibellines take control of several Florentine fortresses. Acts of revenge and killings in Chianti.

4 June 1203.
After several failed attempts, territorial boundaries are established in Poggibonsi. A large part of Chianti is put under Florentine control. Siena takes possession of Montepulciano.

4 September 1260.
Following a Florentine attempt at threatening Siena (which failed as a result of the intervention of Emperor Federico II), the Battle of Monteaperti is fought. The Florentines and their Arezzo and Pisa allies are routed, leaving 11,000 dead on the battlefield. The Sienese, supported by Emperor Manfredi, lose 600 men.

15 June 1269.
Nine years after Monteaperti, the Florentines are victorious at Colle Val d'Elsa. The Swabians lose power and Tuscany falls under the new Guelph order.

9 November 1389.
To end the state of continual siege, Siena allies itself with the Visconti of Milan. To balance the situation, the Florentines ask the French for help.

11 May 1398.
A further outbreak of the Plague. Milan and Florence are forced to seek peace. Siena confirms its devotion to the Duke of Milan.

12 July 1452.
With a powerful army, Alfonso of Aragon enters Florentine territory once again with the intention of 'inheriting' the Duchy of Milan (after the death of the last Visconti). Florence signs a formal alliance with the King of France.

9 February 1477.
The alliances change and Florence is opposed by a league made up of Aragonese, the Papacy and Siena. The forts of Castellina, Brolio, Cacchiano and Rencine are destroyed.

28 July 1480.
The Turks land at Otranto causing much death and destruction. The Aragonese move against this new enemy and recover the town a year later. The Sienese are forced by these events to yield the fortresses they had taken three years earlier.

6 November 1494.
Charles VIII's French army enters Tuscany causing chaos and local conflict.

1 September 1512.
The Medici return to Florence after the new King of France, Louis XII, travelled to Italy to take the Duchy of Milan and put Siena under his protection. Pope Giulio II in the meantime persuades Florence and Siena to sign another peace treaty.

25 February 1525.
The French under François I are defeated by the Imperial forces of Carlo V, who is opposed by a league made up of Florence, the Papal State, the Duchy of Milan, the Republic of Venice and France.

11 August 1530.
Florence falls to the army of Carlo V. Four years later the Spanish military presence leaves Siena. This is the beginning of the end for Siena.

17 April 1555.
Siena falls after a lengthy assault by the latest league, made up mainly of Imperial forces and Florence. A lengthy period of peace begins in Chianti.


·A·D· M· CCC XV IIII· P BIAGGIO DLAÑI DI BERDACO
OGGIO DATOLINO· FECELA FARE· BERDARDO FIGLIOLO BARDA

S. Casciano Val di Pesa

Bibbione
Castello di Gabbiano
Cerbaia
Chiesanuova
Mercatale Val di Pesa
S. Andrea in Percussina
S. Angelo Vico l'Abate
S. Maria a Macerata
Villa Le Corti
Villa Montepaldi
Villa Palagio
Villa I Tattoli

Ambrogio Lorenzetti, Madonna Enthroned,
Arte Sacra Museum, S. Casciano Val di Pesa.

S. Casciano Val di Pesa

Florence > Km 17. Siena > Km 65. Altitude 319 m.
Dialling code 055. From Firenze Certosa exit on A1 motorway, take the Florence-Siena Superstrada or the SS 2 ('Cassia'). Tourist information 8229558. Carabinieri 820030. Commune 82561. Emergency medical service 820026. Post Office 820533. Banca Toscana Bank 820020. Cassa di Risparmio di Firenze Bank 820022. Banca del Chianti Fiorentino Bank 82551. Cassa Rurale e Artigiana Bank 8228220. Monte dei Paschi di Siena Bank 820220. ACI Breakdown emergency service 803116. Petrol station (also self service).

S. Casciano (formerly S. Casciano a Decimo) grew up from a small village around the Pieve di S. Cecilia a Decimo. After passing from the Florence diocesan curia to the Florentine Republic in 1272, it suffered repercussions from the political affairs of neighbouring Florence, and in 1326 was raided by Castruccio Castracani.

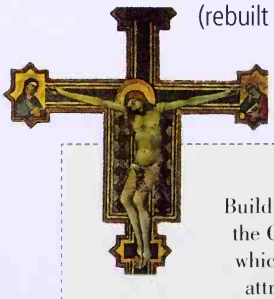
9 August 1105
The first documentary evidence of S. Casciano, a village which grew up near the Pieve di S.Cecilia a Decimo, near the tenth milestone (from Florence) on the old Roman road.

Following several decades of work, the imposing defensive walls, towers and entrance gates were completed in 1356 and S. Casciano was transformed into a walled hamlet.

The **Church of S. Maria al Prato**, the finest of S. Casciano's monuments, was described by the historian Giovanni Carocci as, 'the richest church in all Chianti in terms of works of art'. The church, set against the walls and overlooking a small piazza, is decorated with a **pulpit** by Giovanni Balducci da Pisa (a pupil of Andrea Pisano), who also executed the 'Arca di S. Pietro' in the Church of S. Eustorgio, Milan, and other significant works such as the **Gothic Crucifix** attributed to Simone Martini, two panels with mouldings by Ugolino di Nerio and paintings by Matteo Rosselli and Jacopo Vignali.

If the door to S. Maria al Prato is closed, contact the 'Misericordia' next door

Other churches of interest in S. Casciano include the **Collegiata** (rebuilt in the Eighteenth century on the site of an older building), which houses



2 April 1335
Building begins in S. Casciano on the Church of S. Maria al Prato, which houses a Gothic Crucifix attributed to Simone Martini.

Florentine school works, the **Church of S. Maria del Gesù** and the **Church of S. Francesco**. The 'Arte Sacra' Museum is noteworthy, housing not only the famous 'fusto'(a marble section of column and capital), attributed to the twelfth-century Maestro di Cabestany, but also the 'Madonna Enthroned', a masterpiece by Ambrogio Lorenzetti (1319) and the 'Story of Archangel Michael' by Coppo di Marcovaldo. Mention should also be made of important fourteenth- and fifteenth-century works by Taddeo Gaddi and Giovanni del Biondo. To reach the museum, set against the inner wall of Piazza della Rebubblica, you have to cross a small amphitheatre surrounded by modern buildings that have been 'grafted' onto the remains of medieval structures.

21 May 1891

The Chianti steam train starts operating between Florence and Siena.



Pieve di S. Cecilia a Decimo

The **Pieve di S. Cecilia a Decimo**, situated on the top of a hill close to S. Casciano, is mentioned in a document dated 1043. Changed many times over the centuries, today the church, which has a portico in front of the plain façade, boasts an imposing bell tower. There are remains of frescoes on the walls of the interior, which has an aisle and two naves. Above the choir there is a Florentine school sixteenth-century painting of the 'Madonna and Child'.

19 May 1385

Giovanni di Piero Antinori joins the fiorentine wine makers guild. The Antinori Cellars in S. Casciano were built in 1898.

WHERE TO STAY

Antica Posta is a 3 three star hotel in Piazza Zannoni 1 (almost on the 'Cassia'). 10 rooms. Town car park in the piazza. Adjoining restaurant seats 50. Tuscan food in modern premises. Closed on Tuesdays.
Tel. 822313 - Fax 822278 - E-mail: anticaposta@ftbcc.it

Hotel Mary, at Viale S.Francesco 16, is a 2 star hotel which sleeps 26. Car park in the nearby Piazza della Repubblica.
Tel. 820139 - E-mail: hmary@ftbcc.it



2 Km from S. Casciano, towards Cerbaia, is **Locanda Barbarossa** (Via Sorripa 2), set in beautifully restored farmhouses. Charming interior. 3 suites and 3 rooms (sleeps 20 in total). Tel. 8290109 - Fax 8290891
Internet site: www.locandabarbarossa.it
E-mail: info@locandabarbarossa.it

WHERE TO EAT

La Cantinetta del Nonno, at Via IV Novembre 18, serves simple local dishes. Seating for 30 inside and for 20 in the garden. Closed on Wednesdays. Parking nearby.
Tel. 820570.



Nello (Via IV Novembre 64), a typical Tuscan trattoria, remains timeless. Seating for 100 in total (two rooms). Tuscan cuisine and fish on Fridays. Closed on Thursdays and for dinner on Wednesdays. Parking nearby. Tel. 820163.

Just outside S. Casciano, close to the 'Cassia' leading to Tavarnelle and Siena, **Il Fedino** is named after the small village of the same name. Set in a fifteenth-century villa (and also in the basements), the restaurant seats 120 inside and the same number in the garden. Closed on Mondays, Sundays and public holidays. Car park. Tel. 828612.

WHAT TO BUY

Antiquariato, at Via IV Novembre 2, mainly stocks furniture, both restored and in need of restoration. Tel. 820609.

Bacco in Chianti is an elegant wine shop at Via IV Novembre 128. Selection of Tuscan and other Italian regional wines. French, Spanish, German, Austrian, American and Chilean wines. Honey, spirits, grappa, chocolates, coffee, jam and ceramics. Many gift selections.
Closed on Wednesday afternoons. Open from 9.30 a.m. to 1 p.m. and from 4.30 p.m. to 8 p.m.
Tel. 8290242 - E-mail: baccoinchianti@libero.it

BaccoinChianti
ENOTECA

Carlo Lotti decided to combine two pleasures: reading and fine wine, and opened a successful Wine shop-Bookshop.
Carlo Lotti Enoteca – Libreria, Via Roma 12 - Tel. and Fax 820279 - E-mail: lotti@carlolotti.com
Internet site: www.carlolotti.com



Da Burgassi (Via Grevigiana 50/A), antiques and frames of all styles and periods. Tel. and Fax 8229864.



Stampe Antiche sells antique prints. Piazza delle Erbe 9. Tel. and Fax 8290011.

Not far from S. Casciano, on the Via Certaldese, **Il Mandorlo** estate produces and sells 'Il Mandorlo' Chianti Classico, 'Il Rotone' Chianti Classico Riserva and 'Terrato' (Sangiovese and Cabernet Sauvignon), which is aged in small oak barrels. Extra virgin olive oil is also on sale. 16 hectares of vineyards.
English spoken.
Owners: Conticelli - Tel. 8228211
Fax 828846 - E-mail: info@il-mandorlo.it

IL MANDORLO
AZIENDA AGRICOLA
CHIANTI CLASSICO
"IL MANDORLO"
AZIENDA AGRICOLA

Near S. Casciano (3 Km), on a road leading to Certaldo, **La Sala** estate sells 'La Sala' Chianti Classico (vintage and Riserva), 'Campo all'Albero' (Sangiovese and Cabernet Sauvignon), vin santo, grappa and extra virgin olive oil. Tastings and snacks for small groups.
Tel. 828111 - Fax 8290568 - E-mail: info@lasala.it
Internet site: www.lasala.it

15 hectares of vineyards

English spoken

AGENCIES

Immobiliare Sancasciano
at Via della Volta 3/5. Estate agents.
Tel. 828935 - Fax 8229531
E-mail: info@immobiliaresancasciano.it
Internet site:
www.immobiliaresancasciano.it

7 March 1897

The first edition of the 'Eco della Val di Pesa' is published by Fratelli Stianti in S. Casciano with the sub text. 'This journal is published when and if possible'.

FESTIVALS

Flower Market over the last week end in April (sometimes at the end of May). Monday morning **market** in the public gardens.

Bibbione



Near Calzaiolo and close to Bargino, on a road off the 'Cassia' towards Montefiridolfi. Altitude 262 m.
Dialling code 055.

A few buttresses are all that remain of **Bibbione Castle**, built before the year 1000. With the decline of feudal power, the castle was transformed into a country residence and passed through the hands of the Buondelmonti, Sforza, Macchiavelli and Rangoni families. The remains (courtyards, vaults, rooms and fireplaces) have been incorporated into a farm that is in the 'Castelli del Grevepesa' Consortium.

WHERE TO STAY

Castello di Bibbione offers farm holiday accommodation (sleeps 56). Tel. and Fax 8249231 -
Internet site: www.castellodibibbione.com

Calzaiolo Hotel (2 star) in Calzaiolo, on the Via Cassia. Ten rooms in this modern hotel. Open all year. Tel. 8249009.

WHERE TO EAT

Mamma Rosa in Calzaiolo serves Tuscan food and the ambiance is friendly. Seating for 80 inside and for the same number outside. Closed on Thursdays and for a month in winter. Car park. Tel. 8249454.

La Trattoria del Pesce in Bargino on the 'Cassia' is specialized in fish specialities. Seating for over 100 and for the same number on the veranda in summer. Closed on Wednesdays and for 15 days in August. Car park.
Tel. 8249045.

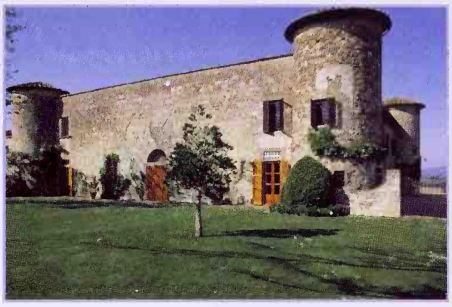
Castello di Gabbiano



Not far from Mercatale Val di Pesa, on a road between Le Quattro Strade and Ponte di Gabbiano. Altitude 269 m.
Dialling code 055.

Thought to have been built in the Twelfth century, the castle belonged to the Bardi family from the early Fifteenth century, before passing into the hands of the Soderini who were caught up in the struggle against the Medici and forced to flee Florence. As a result, Gabbiano fell progressively into ruin and

passed through many different hands.
Gabbiano Castle, with its square plan with four cylindrical towers at the corners and a square access tower, has recently been beautifully restored.



WHAT TO BUY

Fattoria di Gabbiano sells various wines: several Chianti Classico (vintage and Riserva), red wines such as 'R e R' (Cabernet Sauvignon, Cabernet Franc, Sangiovese and Merlot), 'Il Cavaliere Rosso' (Sangiovese and Merlot) and white wines such as 'Galestro' (Trebbiano and Chardonnay), 'Il Cavaliere Bianco' (Trebbiano, Chardonney and Malvasia). Vin santo, grappa, extra virgin olive oil, vinegar and cooked must are also on sale.
Tel. 821053 - Fax 8218082 - E-mail: icarospa@ftbcc.it
Internet site: www.gabbiano.com

Cerbaia

7 Km from S. Casciano, towards Montelupo, right on the western border of Chianti Classico. Altitude 92 m.
Dialling code 055.
Post Office 825218. Banca Toscana Bank 826015. Banca del Chianti Fiorentino Bank 8259496. Petrol station.

Cerbaia grew from the old hamlet of Cerbaia Vecchia at the feet of Cerbaia castle, which was badly damaged by the troops of Emperor Arrigo VII when they passed in 1312.
The **Pieve di S. Giovanni in Sugana** (Eleventh century), near Cerbaia on the road to S. Casciano, is described by Giuseppe Carocci as 'one of the oldest and most important churches in the Florentine diocese'. The present-day church dates to the late Romanesque period: aisleless and with an apse, the exterior is faced with sandstone. The interior has been changed many times over the centuries: the stucco decoration on the presbytery vault is eighteenth-century and the Gothic Revival decoration dates to the mid Nineteenth century.

WHERE TO EAT

Haute cuisine at **La Tenda Rossa**. Seasonal menu and excellent wine list. Impeccabile service. Seating for 50 in this elegant, modern restaurant. Booking recommended. Closed on Wednesdays and for lunch on Thursdays. Parking in the piazza in front of the restaurant. Tel. 826132.

21 July 1928

Mario Salmi publishes 'Scultura romanica in Toscana' (Romanesque Sculpture in Tuscany), in which he attributes the famous 'fusto' (marble section of column and capital) from the twelfth-century Pieve di S. Giovanni in Sugana to the French Maestro di Cabestany.

Chiesanuova

On the northern edge of Chianti Classico,14 Km from the centre of Florence and 7 Km from S. Casciano Val di Pesa. Altitude 220 m. **Dialling code 055**.

The most interesting building in the area is **Palazzo al Bosco** (3 Km), a sixteenth-century villa built (possibly to designs by Michelangelo) on the site of a thirteenth-century building. The two side wings are higher than the central section of the villa, which has a small chapel with eighteenth-century decorations. Behind the villa there is a large ornamental lake surrounded by statues and cypress trees.

WHERE TO EAT

Da Giotto serves typical Tuscan cuisine. Seating for 60. Closed on Wednesdays and in August. Tobacconist's shop next door. Tel. 82422561.

WHAT TO BUY

On the road to S. Casciano near Chiesanuova, **Massanera** estate produces 'Massanera' Chianti Classico and other wines such as 'Perlato di Massanera' (Sangiovese), 'Nobilbiondo di Massanera' (Trebbiano) and 'Particolare' (Sangiovese, Merlot, Trebbiano). The estate bitters, grappa and extra virgin olive oil are also on sale. Tastings, snacks, lunches and dinners for 50 people and over can be arranged prior to booking.
3 farm holiday flats (sleep 20 in total) are available for rent.
Tel. 8242360 - Fax 8242441
E-mail: massanera@agriturismo.net
Internet site: www.agriturismo.net/massanera

The estate covers 100 hectares and has 6 hectares of vineyards

English, German and French spoken

Mercatale Val di Pesa

5 Km from S. Casciano, towards Panzano. Altitude 293 m. **Dialling code 055**.
Emergency medical service 821055 Post Office 8218128. Banca del Chianti Fiorentino Bank 8218023. Cassa di Risparmio di Firenze Bank 821031. Petrol station.

Mercatale means 'market place'. In the Thirteenth century Mercatale was a renowned for the exchange of goods; later,

as the area became safer, the first houses were built around the market.
It should be noted that during the Renaissance, Florentine aristocrats and merchants built many villas around Mercatale.
Peppoli, near Mercatale, a fourteenth-century monastery was used by the Vallombrosa monks for the maturing of wine and is now a wine estate. Abondoned and left to fall into decay after the defeat of the Ghibellines in 1378, the monastery was turned into a villa by the Bonsignori family.
The villa and its 100 hectare estate changed hands many times before the Antinori bought the property in 1985.

WHERE TO STAY

Alberghino is a small hotel with only 5 rooms. Tel. 821327.

Farm holiday accommodation at **I Greppi di Silli** (Via Vallacchio 19), on a dirt road about half way between Mercatale and Montefiridolfi.
Tel. 8217956 - Fax 8218401 - E-mail: igreppidisilli@tin.it

Salvadonica (Via Grevigiana 82) provides farm holiday accommodation in restored fifteenth-century farm houses. Various rooms and ten characteristic flats. Swimming pool. Tennis court. Car park. Closed for two months in winter (open for New Year).
Tel. 8218039 - Fax 8218043 - E-mail: info@salvadonica.com
Internet site: www.salvadonica.com

WHERE TO EAT

Il Tiratappi, at Via Sonnino 92, serves Tuscan cuisine. Seating for 30. Closed on Wednesdays and for lunch on Sundays. Car park. Tel. 8218016.

La Biscondola, on the 'Grevigiana' towards S. Casciano, serves various interesting Tuscan specialities. Seating for 80 inside and for a further 150 in the large, shady garden. Closed on Mondays and for lunch on Tuesdays. Car park. Tel 821381.

WHAT TO BUY

Castelli del Grevepesa (Via Grevigiana 34), a cooperative founded in the 1960's, numbers 185 Chianti wine producers today. The winemaking cellars are in Ponte di Gabbiano (between Il Ferrone and Passo dei Pecorai). The cooperative has numerous Chianti Classico labels including: 'Castelgreve',

1000 hectares of vineyards. 550 hectares of olive groves

English, German, French and Spanish spoken

The olive grove covers 27 hectares

'Clemente VII', 'Lamole', 'Montefiridolfi', 'Panzano', 'Vigna Elisa'. There is also a wide selection of other red, white and rosé wines, as well as grappa, vin santo and extra virgin olive oil.
Tastings, snacks, lunches and dinners are organised.
Producing 2 million litres of wine annually, 'Castelli del Grevepesa' is the largest producer of this type of wine.
Tel. 821911 - Fax 8217920
E-mail: info@castellidelgrevepesa.it
Internet site: www.chianticlassico.com/castelgreve



Tenuta di Peppoli (owned by the Antinori) produces and sells 'Tenuta di Peppoli' Chianti Classico, made from grapes grown on a 62-hectare vineyard planted mainly with Sangiovese (and a smaller number of Merlot vines). The underground cellars are noteworthy.
A little further to the south is **Tenuta Tignanello**, known to many as Santa Cristina, with its 350 hectares, of which 140 hectares are cultivated as vineyards. This estate produces the finest Antinori Chianti Classico wines. From the late 1970's, the first Cabernet Sauvignon, Cabernet Franc and Merlot vines were planted on the estate, which are used in differing proportions to create a new type of Chianti wine, such as 'Tignanello' and 'Solaia', two exceptional IGT wines, that are matured in the estate cellars before being bottled and put on the market.

The Accademia Tignanello was recently set up by the Antinori to host meetings and exhibitions on Chianti Classico and agriculture in general.

Sangiovese and Canaiolo Nero are also cultivated on the estate; the best harvests of these two varieties are used to make two more traditional Chianti wines: 'Tenute Marchesi Antinori' and 'Villa Antinori' Chianti Classici Riserva.
The estate also has an avant-garde olive press where two extra virgin olive oils are produced: 'Peppoli' and the renowned 'Laudemio'.
Tel. 23595 - E-mail: antinori@antinori.it
Internet site: www.antinori.it



S. Andrea in Percussina

Approximately 4 Km from S. Casciano, on a road off the 'Cassia' towards Florence. Altitude 254 m.
Dialling code 055.

The origins of the village date at least to the Twelfth century when the small Church of S. Andrea was built. S. Andrea in Percussina is notorious since the surrounding land was owned by Machiavelli, who was forced to spend a lengthy period here when his political career was waning.
L'Albergaccio, the gentleman's residence where Machiavelli wrote 'The Prince', is now a small museum with a collection of exhibits illustrating the life of this major Flortentine writer. The nearby inn where he used to spend a large part of his days is still standing.

3 May 1469

Niccolò Machiavelli is born in Montespertoli. 'The order of things is such that if a powerful outsider enters an area, all those who are less powerful in that area automatically follow him' ('The Prince').



To visit the Museum, contact the nearby Tavernetta Machiavelli

The 'Marchio Storico' Consortium.

In 1924 a group of 33 wine producers in Chianti Classico set up a Consortium to safeguard Chianti wine and its production area.
In later years the consortium splintered into various organisations and changed name a number of times. Today the 'Marchio Storico Chianti Classico' Consortium prômotes the prestigious Gallo Nero label, renowned since the time of the Chianti League (Thirteenth century).
The Consortium now numbers 600 members (260 of whom bottle their wine under their own labels) and on average produces 28 million bottles annually, that is 80% of total production of Chianti Classico.

Via Scopeti 155, S. Andrea in Percussina
50026 S.Casciano Val di Pesa (FI).
Tel. 8228511 - Fax 8228173
E-mail: marketing@chianticlassico.com
Internet site: www.chianticlassico.com

WHERE TO EAT

Tavernetta Machiavelli, the inn assiduously patronised by Niccolò Macchiavelli, was built at the end of the Fifteenth century. It is, and was, a genuine inn. Seating for 90 in the simple interior. Tuscan specialities. Closed on Mondays and for lunch. Parking nearby.
Tel. 828471.

Not far from S. Andrea in Percussina, on the way to Scopeti, **Baracchina** serves Florentine specialities. Seating for fifty and for more than 50 in the garden. Closed on Wednesdays and in January. Car park.
Tel. 8229600.

WHAT TO BUY

The **Società Vinicola Conti Serristori**, owned by Melini and situated almost opposite the Consortium, sells various Chianti Classico wines (vintage and Riserva), as well as a range of table wines. Book in advance for tastings at the Tavernetta Machiavelli (up to 180 people).
Tel. 989001 - Fax 989002.



S. Angelo Vico l'Abate

Close to Ponte di Gabbiano and 15 Km from Mercatale Val di Pesa. Altitude 237 m.
Dialling code 055.

The **Church of S. Angelo Vico l'Abate**, dating to 1000, has been restored and changed many times over the centuries.
Restored definitively in the second half of the Seventeenth century, the church houses various works of art including a panel attributed to Coppo di Marcovaldo.
Classical music recitals are held at the church in summer, organised by the local 'Centro Convegni Castelli del Greve Pesa'. Tel. 821911.

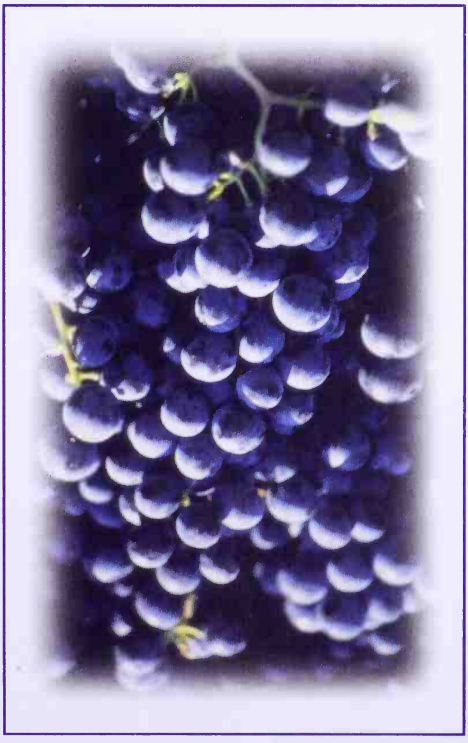
S. Maria a Macerata

Close to Badia a Passignano, on a dirt road leading onto the main Panzano-Mercatale road. Altitude 485 m. **Dialling code 055**.

An act drafted at 'the castle of S. Maria a Macerata' reveals that the origins date to at least 981. In his famous 'Dizionario' of 1833, Emanuaele Repetti makes numerous references to the castle, village and Church of S. Maria di Monte Macerata.

WHERE TO STAY

Fonte de' Medici, which derives its name from the fountain in S. Maria a Macerata at which Medieval travellers drank, is composed of three farm houses (on the same property) in which various flats are available for rental. The flats are all named after grape and olive varieties.
'Borgo S. Maria a Macerata', is divided into 7 flats and is near the restaurant and swimming pool. The smallest, 'Chardonnay' is 22 square metres and the largest, 'Nebbiolo' is 91 square metres.
Two further flats, 'Moraiolo' (114 square metres) and 'Leccino (94 square metres) are in the nearby 'Podere Vivaio' which overlooks the Buca del Granchio lake.
'Podere Tignanello' is divided into 7 flats: ranging from 'Canaiolo' (80 square metres) to 'Mammolo' (142 square metres).
Minimum stay of 1 week. Swimming pool. Restaurant. Health centre. Conference room.
Owners: Antinori family
Tel. 8244700 - Fax 8244701
E-mail: mail@fontedemedici.com
Internet site:
www.fontedemedici.com



Villa Le Corti

Near S. Casciano, on the road to Mercatale.
Altitude 290 m. **Dialling code 055**.

Villa Le Corti, now a villa-farmhouse, is a late Renaissance building set in the middle of large lawns, underneath which are the vaulted cellars. An avenue of mature cypress trees leads up to the villa.
In his book on S. Casciano (1892), Carocci describes Villa Le Corti as 'a grand and magnificent building, among the most significant in S. Casciano. The villa has been in the Corsini family since the Fifteenth century'.



The façade, Villa le Corti.

WHERE TO STAY

Fattoria Le Corti offers a variety of farm holiday accommodation. Near the Villa, the recently-restored 'Gugliaie' farmhouse, with its own swimming pool, has a variety of rooms (300 square metres, sleeps 9). 'Casa del Fattore' is a two storey house with its own swimming pool (180 square metres, sleeps 8). 'Lo Sperone' (also with swimming pool) is 90 square metres and sleeps 4.
For bookings, contact: 'Stagioni del Chianti'.
Tel. 2657842 - Fax 2645184
E-mail: info@stagionidelchiati.com
Internet site: www.stagionidelchianti.com

WHAT TO BUY

Le Corti estate produces and sells 'Le Corti' Chianti Classico and extra virgin olive oil. Prior to booking, tastings, snacks and lunches for groups of up to 50 people. Dinners for up to 400 people. 49 hectares of vineyards; 70 hectares of olive groves.
Owners: Principi Corsini - Tel. 820123 - Fax 8290089
E-mail: info@principicorsini.com
Internet site: www.principicorsini.com

English spoken

Villa Montepaldi

4 Km from S. Casciano Val di Pesa, towards Cerbaia. Altitude 250 m. **Dialling code 055**.

In the Thirteenth century, Montepaldi, although a rural walled village, was referred to as a 'castle'. More is known about the history of the villa, which was built by the local Giandonati family and later passed into the hands of the Acciaiuoli and later the Corsini, who modified the building to its present-day appearance.

WHAT TO BUY

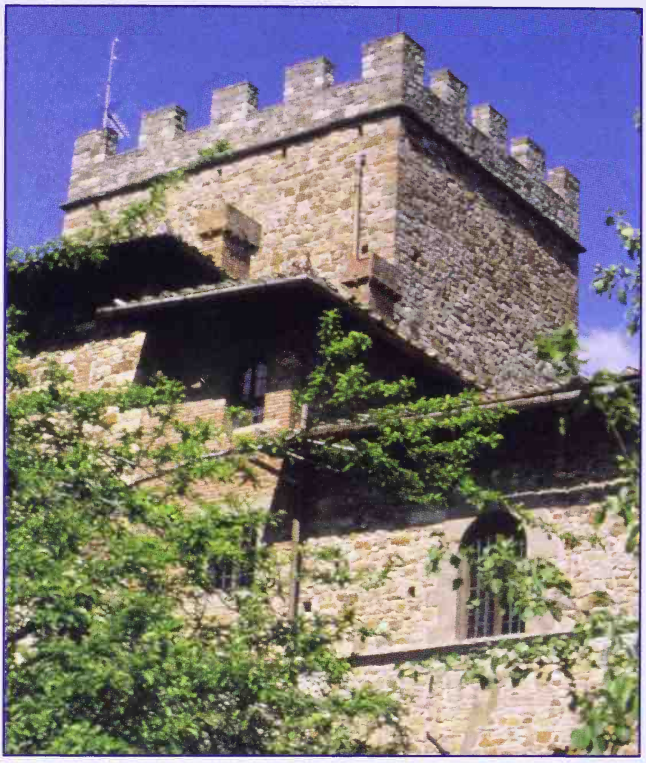
Montepaldi estate sells 'Villa Montepaldi' Chianti Classico, vin santo, grappa and extra virgin olive oil. Gift boxes can also be made up.
The Agricultural faculty of Florence University, which owns the estate, uses the villa for teaching purposes (conferences, vine-cultivation masters courses, etc.). 47 hectares of vineyards. English and French spoken.
Owners: Florence University - Tel. 8228128
Fax 828190 - E-mail: monte.paldi@tin.it



The villa and hamlet of Montepaldi

Villa Palagio

3 Km from Mercatale, off the road leading to Panzano. Altitude 320 m. **Dialling code 055**.



Detail of the keep, Villa Il Palagio

The villa is built on the site of an early thirteenth-century fort. Work began to transform **Palagio** into a villa in 1550. The building seen today is the result of the last renovation carried out on the villa at the beginning of the Twentieth century.
The courtyard is of particular interest: with fine porticoes, it overlooks a small Gothic chapel entirely decorated with frescoes.

Not far from Villa Palagio, towards Montefiridolfi, is the **Pieve di S. Stefano a Campoli**, one of the oldest parish churches in Chianti, which is mentioned in a document at Badia a Passignano dated 903.

12 October 1910

The transformation of the thirteenth-century fort into Villa del Palagio is begun. The courtyard is considered to be among the most beautiful in Chianti.

WHAT TO BUY

Castello Il Palagio estate sells 'Il Palagio' Chianti Classico (vintage and Riserva), as well as an impressive selection of wines including: 'Curtifreda' (Cabernet Sauvignon), 'Montefolchi' (Merlot) and 'Apotheosis' (Sauvignon Cabernet). Vin santo, extra virgin olive oil and Etruscan 'sapa' (a vinegar-like balsamic sauce) are also sold.
Prior to booking, tastings, snacks, lunches and dinners can be arranged in the villa and courtyard for up to 200 people. There are two flats available for rent (sleep 11 in total).
Owners: Marchesi Goretti Miniati - Tel. 821630
Fax 8218157 - E-mail: ilpalagio@ftbcc.it
Internet site: www.castelloilpalagio.it

Villa I Tattoli

Near the northern Chianti Classico border, on a road off the main Cerbaia-Chiesanuova road. Altitude 221m. **Dialling code 055**.

The two-storey villa, decorated with arches, was built towards the second half of the Fifteenth century. The bastions to the sides and the use of grey 'pietra serena' make a good contrast to the white plaster work. The large garden is well preserved.

WHAT TO BUY

I Tattoli estate produces and sells 'I Tattoli' Chianti Classico.
Owners: Bini Smaghi family - Tel. 827042 - Fax 827137.



The inner façade of Villa i Tattoli with the Italian garden

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* The author cannot accept any responsibility for consequences arising from the use of this guide.
* Estate wine shops are listed in the descriptions of wine estates.

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